


# GELBER MUSKATELLER
# RIED PERZ 2017

## ERSTE STK RIED

**5,1 G/L** ACIDITY TA

**12,0 %** ABV

**CORK** CAP

**0,75L** SIZE

**2018-2025+** BEST ENJOYED

**2,2 G/L** RESIDUAL SUGAR

**26** YEARS AGED VINES

Fleshy yellow peaches, a little bread seasoning, incredibly rich. Reminiscent of alpine herbs with plenty of mint on the palate. Complex, deep spice with a wonderful juiciness characterized by ripe grapes. A wine with a great future! (Arno Bergler, WeinErleben)

### grape variety

*Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.*

### vintage

*Harvesting and grape selection by hand, short maceration period, gentle pressing, spontaneous fermentation (half in wooden barrels, half in stainless steel tanks) and a further 6 months' maturation on fine lees in stainless steel tanks.*

### ground / cultivation area

*Lime-free loamy sands with gravel inclusions sedimented in a riverbed.*

### food attendant

*Recommended with fine fish and white poultry, but also white asparagus; a very special treat when enjoyed on its own.*

Big bottle and special shapes on request weingut@gross.at