



# FURMINT GORCA 2016

## VINO GROSS

**7,06 G/L** ACIDITY TA

**12,5 %** ABV

**CORK** CAP

**0,75L** SIZE

**2018-2025** BEST ENJOYED

**3,4 G/L** RESIDUAL SUGAR

**35** YEARS AGED VINES

Needs to breathe, very complex on the nose, green nuts, red berries, lots of yellow citrus fruit. A little cinnamon on the palate, rosehip and dried apple peel. Robust and resilient, herbal tannins on a lively aftertaste. (Arno Bergler, WeinErleben)



grape variety

*The variety has large lobed leaves and big loose clusters, is late-ripening and yields extract-rich, racy wines with very good aging properties.*



vintage

*Fermented and matured in large wooden barrels for 12 months. Kept in steel tanks for another 6 months.*



ground / cultivation area

*Silty loam and clay marl.*



food attendant

*A wide range of pairings, ranging from light fish dishes or even raw fish to dishes full of herbs.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)