

WEISSBURGUNDER
RIED KITTENBERG 2016

ERSTE STK RIED

6,2 G/L ACIDITY TA

12,5 % ABV

CORK CAP

0,75L SIZE

2018-2025+ BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

48 YEARS AGED VINES

Needs to breathe. Dried pear peel, almond cream and cold stone. Spicy and cool. Very delicate and elegant, balanced acidity on the palate, green apple freshness on the finish. (Arno Bergler, WeinErleben)

grape variety

Clusters are small and cylindrical and fully ripe by mid-October. The variety loves skeleton-rich soils. The wines have a slightly nutty to bready aroma, are elegant, spicy, and quite extract-rich.

vintage

Harvesting and grape selection by hand, gentle pressing of whole grapes, slow fermentation in traditional wooden barrels. 12 months' maturation in wooden barrels followed by another 5 months in stainless steel tanks.

ground / cultivation area

Leithakalk and phyllitic slate.

food attendant

Excellent with fish and white poultry, but also with warm antipasti; equally perfect to serve with a whole meal.

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