



# WEISSBURGUNDER EHRENHAUSEN 2019

## ORTSWEIN

**750 ML** SIZE

**12,5 %** ABV

**1,1 G/L** RESIDUAL SUGAR

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

**CORK** CAP

**27-48** YEARS AGED VINES

**2021 – 2026+** BEST ENJOYED

Engaging nose of cantuccini and spicy notes. With air aromas of mirabelle and light cookie. Lime-derived nuances of kumquat and cool smoke frame the fine bouquet. The punchy palate is defined by a subtle melt and grip. Again, the chalky Ehrenhausen soil lends a kind of corset that gives the wine a very animating and cool nature. Pinot Blanc at its finest! (Thomas Schabl, diploma sommelier)



### grape variety

*The grapes are small and cylindrical and ripen until mid-October. The variety loves skeletal soils. The wines have slightly nutty to bready aromas, are elegant, spicy and quite extractive.*



### vintage

*Harvest and grape selection by hand. De-stemming and then gentle pressing, spontaneous fermentation in traditional wooden barrels. Aging in the same for 12 months. Bottling after 12 months of aging.*



### ground / cultivation area

*Four plots from the steep slopes of the Ratscher valley basin. Very calcareous opok (calcareous marl) and in smaller quantities also sand/gravel soils. n des Ratscher Talkessels. Sehr kalkhaltiger Opok (Kalkmergel) und in kleineren Mengen auch Sand/ Schotterböden.*



### food attendant

*Fish, seafood, but also veal and poultry will round off this adaptable companion culinary best.*



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