



# GROISS

## BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN!



### Riesling Wunderkammer 2016

**Variety:** 100 % Riesling

**Soil:** Conglomerate & white gravel

**Harvest:** selective harvesting by hand in the middle of October

**Handling:** 8h maceration on the skins. Gently pressing with stems.

Fermented with natural yeasts. Aged in stainless steel on full lees till bottling in February 2017.

**Analytics:** 9 % vol. alc., residual sugar 57,8 g/L (sweet) , acidity 7,7 g/L

**Enjoy:** 2017 till 2020

**Tasting notes:** juicy peaches, white blossom, stone fruits. Sweetness meets a lively acidity. Mineralic impressions on the palate. Peaches and white blossom again in the finish. Wonderful drinking flow.

**Serve with:** Riesling Wunderkammer is a wonderful aperitif. Wunderkammer fits perfect to asian dishes with citric and yuzu flavors. Riesling Wunderkammer matches also great with cheese.

contains Sulfites