



GROISS

BREITENWAIDA - WEINVIERTEL

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



Riesling 2020 ^{organic}



Wunderkammer

Variety: 100 % Riesling

Soil: Conglomerate & white gravel

Harvest: selective harvesting by hand in the beginning of October

Handling: 12h maceration on the skins. Gently pressing with stems.

Fermented with natural yeasts. Aged in stainless steel on full lees till bottling in February 2021.

Analytcs: 10 % vol. alc., residual sugar 40 g/L (sweet) , acidity 8,7 g/L

Enjoy: 2021 till 2026

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. Juicy, light, sweet and invigorating! Serve chilled and enjoy at any time of the day or night.

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