



HINTERHOLZ 2015

GRUBER RÖSCHITZ

Quality is known to exist in the vineyard. Great quality with independent character arises however in situations, which are influenced by geology, exposure, microclimate and Rebbestand .

TASTING NOTES

Intense yellow fruit, caramel, slightly banana, almost creamy round, very rich in extracts, creamy. Exotic with a hint of pineapple

ABOUT THE WINE

15 hours maceration time, fermentation in large wood, 10 months storage in 2,000 liters oak barrel (Manhartsberger oak)

RECOMMENDATION

Ideal for juicy beef with mushrooms; Baked porcini mushrooms;

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|--------------------|-------------------|
| variety: | Chardonnay |
| vineyard: | Hinterholz |
| soil: | Urgestein |
| Alk: | 13,0% |
| acidity: | 7,7 g/l |
| res. sugar: | 1,0 g/l |
| maturation: | 2015-2023 |

