



GROISS

BREITENWAIDA - WEINVIERTEL

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



Riesling Wunderkammer 2018

Variety: 100 % Riesling

Soil: Conglomerate & white gravel

Harvest: selective harvesting by hand in the middle of October

Handling: 7h maceration on the skins. Gently pressing with stems.

Fermented with natural yeasts. Aged in stainless steel on full lees till bottling in February 2019.

Analytics: 9 % vol. alc., residual sugar 50 g/L (sweet) , acidity 8,8 g/L

Enjoy: 2019 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