



# SAUVIGNON BLANC EHRENHAUSEN 2020

## ORTSWEIN

0,75 L SIZE

12,5 % ABV

2,5 G/L RESIDUAL SUGAR

6,5 G/L ACIDITY TA

CORK CAP

10 – 36 YEARS AGED VINES

2022 – 2027+ BEST ENJOYED

Aromas of yellow cassis, fully ripe citrus and sugar snap pea. Herbaceous scents of savory wild thyme followed by ocean air and red bell pepper also form the bouquet. Smoky hints as well as a salty nature reflect the Ehrenhausen terroir. On the palate taut, focused with cool acidity arch and subtle grip. Very linear and bright with a long reverberation. (Thomas Schabl, Weinakademiker)



grape variety

*The variety has small leaves and dense foliage, the grapes are small, compact and cylindrical, the berries have a spicy intense flavor.*



vintage

*Harvest and grape selection by hand, destemming of the berries and short maceration, gentle pressing, slow spontaneous fermentation in traditional wooden barrels, 12 months aging in large traditional wooden barrels and another 5 months in stainless steel tanks.*



ground / cultivation area

*Coral limestone and calcareous marl (also known as opok), as well as strongly clayey soils*



food attendant

*Harmonizes perfectly with freshwater fish, asparagus dishes and numerous dishes based around a wide variety of vegetables. Also goes well with spicy dishes and mild curry.*



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