

SAUVIGNON BLANC EHRENHAUSEN 2015

ORTSWEIN

6,1 G/L ACIDITY TA
13,0 % ABV
0,75 L SIZE
2016–2025+ BEST ENJOYED
2,5 G/L RESIDUAL SUGAR
6 TO 31 YEARS AGED VINES
CORK CAP

Fragrant and intense at first. Stinging nettle and garden herbs in the nose, yellow gooseberry and a fine aroma. Wiry on the palate with a chalky structure, lean in the finish, some lime and fresh apricot. A slight smokiness lingers on the palate.

grape variety

A small-leafed variety with dense foliage, the clusters small, compact and cylindrical, the berries intensely aromatic.

vintage

Grapes picked and selected by hand, destemmed and carefully pressed after a short while on the skins, slow spontaneous fermentation in traditional wooden casks, left to mature on the lees for 12 months.

ground / cultivation area

Shell limestone, limey marl ("opok") and clay-rich soils.

food attendant

Ideal with fresh water fish, asparagus, and other dishes based on all types of vegetables. Excellent with spicy food and mild curries.

Big bottle and special shapes on request weingut@gross.at