

SAUVIGNON BLANC
RIED SULZ 2015

ERSTE STK RIED

5,9 G/L ACIDITY TA
14,0 % ABV
0,75 L SIZE
2016-2023+ BEST ENJOYED
1,1 G/L RESIDUAL SUGAR
CORK CAP
26 YEARS AGED VINES

Complex and profound. Dark fruity notes, including black currant and even wild berries. Intricate with fine and highly subtle vegetable and spice aromas, such as olives, dried tomato and artichokes. Impressively concentrated smoky minerally notes from the limey marl soil, together with a silky-juicy texture. Lingers long on the palate, with fresh citrus, salty, open and with a tingling liveliness. Still very young with a great future ahead. (Arno Bergler – WeinErleben)

grape variety

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

vintage

Grapes picked and harvested by hand, destemmed and left on the skins for a while, carefully pressed; slow spontaneous fermentation and left to mature for 12 months in traditional wooden casks and further matured in the steel tank.

ground / cultivation area

Opok (limey marl).

food attendant

Goes with all kinds of food: sweet water fish, asparagus, mushrooms, or risottos etc.

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