

SAUVIGNON BLANC
RIED SULZ FR 2015

ERSTE STK RIED

0,75 L SIZE
13,5 % ABV
1,2 G/L RESIDUAL SUGAR
5,9 G/L ACIDITY TA
CORK CAP
26 YEARS AGED VINES
2021 – 2026+ BEST ENJOYED

Rich aromas of black currant, blackberry jelly, and kumquat make up the bouquet. With air, lime blossom, dried thyme and grilled peppers also find their way in. Salty on the palate with a finely woven texture. Lemon zest paired with wet stone impressively shows the wine's delicate and elegant side. Juicy and well-balanced, it has a long finish.
(Thomas Schabl, diploma sommelier)

grape variety

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

vintage

Maceration time 12-24h. Slow and gentle pressing by tank press. 12h débourbage (pre-clarification), spontaneous fermentation in large neutral oak barrels (600-2400lt). Aging 12 to 24 months on the lees, depending on the barrel, 1st racking in steel tanks, taking into account favorable lunar phases. At the appropriate time, the wine is clarified by means of small quantities of bentonite and preserved with a small dose of sulfur. After another 42-53 months of aging in steel tanks, this wine was bottled unfiltered.

ground / cultivation area

Calcareous marl (Opok)

food attendant

Versatile: to freshwater fish as well as to asparagus and mushroom dishes, to risotto...

FALSTAFF
(96 Punkte)

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