SAUVIGNON BLANC
RIED NUSSBERG FR 2017

GROSSE STK RIED

0,75 L SIZE
13,5% ABV
1,9 G/L RESIDUAL SUGAR
6,1 G/L ACIDITY TA
CORK CAP
11 TO 43 YEARS AGED VINES
2022 – 2026+ BEST ENJOYED

Unique, complex and finely structured bouquet. At first dried herbs, lime blossom and fennel seeds. With air, finer and finer aromas emerge. Bergamot, pickled vegetables, juniper seeds as well as yellow fruit and lots of chalky spice. Layer upon layer, this Nussberg presents itself balanced with plenty of energy and power. Clear juicy fruit with ethereal as well as herbal hints and distinct minerality. The core of the wine focuses centrally on the palate and lingers forever. Great!(Thomas Schabl, Weinakademiker)

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 32-44 months of aging in steel tanks, this wine was bottled unfiltered.

ground / cultivation area

Lime sandstone and opok (lime marl)

food attendant

Recommended with fine fish dishes and light poultry as well as white asparagus; also a treat as a soloist.

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