



JAKOBI SÜDSTEIERMARK DAC 2018

GROSS & GROSS

5,2 G/L ACIDITY TA

12,0 % ABV

SCREW CAP

0,75L SIZE

2019-2021 BEST ENJOYED

1,4 G/L RESIDUAL SUGAR

Expressive nose, crisp, fresh green apple with a little white pear. Immediately lively and fresh, exuberant and invigorating on the palate. (Arno Bergler, WeinErleben)



grape variety

The variety is small-leaved with dense foliage; the clusters are small, compact and of cylindrical shape, the berries have an intense aromatic taste.



vintage

Harvesting and grape selection by hand, destemming and short maceration period, gentle pressing, slow, controlled fermentation in stainless steel tanks, 5 months' maturation on fine lees.



ground / cultivation area

Limy, loamy soil; sandy and gravelly soil; schist; clay marl locally known as Opok.



food attendant

This wine goes best with fish and poultry dishes as well as traditional Austrian fare. It also makes a fine aperitif.



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