



SAUVIGNON BLANC SÜDSTEIERMARK DAC 2021

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0,75 L SIZE

13,5% ABV

3,7 G/L RESIDUAL SUGAR

6,2 G/L ACIDITY TA

SCREW CAP

21 – 49 YEARS AGED VINES

2022 – 2025 BEST ENJOYED

Pure Sauvignon bouquet. Rich aromas of black elderberry, grapefruit, flower pollen and red bell pepper. The palate reflects elegant notes of artichoke, peppercorn and bright exotic fruit. With a lot of pressure and a ripe rich structure, it remains persistent for a long time. Signature Sauvignon Blanc! (Thomas Schabl, Weinakademiker)



grape variety

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



vintage

Harvest and grape selection by hand, short maceration, gentle pressing, slow spontaneous fermentation in stainless steel tanks, six months aging on fine lees.



ground / cultivation area

calcareous loamy soils; sandy and gravelly soils



food attendant

Classic fish companion, very well suited to dishes with vegetable side dishes and casseroles.



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