


# SAUVIGNON BLANC
# RIED SULZ 2016

## ERSTE STK RIED

**5,7 G/L** ACIDITY TA
**13,5 %** ABV
**CORK** CAP
**0,75L** SIZE
**2018-2025+** BEST ENJOYED
**1,1 G/L** RESIDUAL SUGAR
**27** YEARS AGED VINES

Closely interwoven mesh of aromas, a little juniper, fried vegetables. Changes constantly in the glass. Juicy, fruity blackcurrant aromas after a while. A composed character and yet playful and exuberant. Herbal tannins give the flavour a lively freshness. Juicy, invigorating acidity. Still young. (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

*Harvesting and grape selection by hand, destemming and short maceration period, gentle pressing, slow, spontaneous fermentation in traditional wooden barrels, 12 months' maturation in large traditional wooden barrels and another 6 months in stainless steel tanks.*

### 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