

SAUVIGNON BLANC EHRENHAUSEN 2018

ORTSWEIN

6,1 G/L ACIDITY TA
13 % ABV
0,75 L SIZE
1,2 G/L RESIDUAL SUGAR
CORK CAP
2019 – 2024+ BEST ENJOYED
8-33 YEARS AGED VINES

Cool prelude of lime zests and minerality reminiscent of mussel shells paired with herbal spice in the nose. On the palate full of tension and with slightly salty, chalky hints. Vibrant acidity underscored by yellow fruits and dried herbs. Elegant and pointed in the finish. (Thomas Schabl, diploma sommelier)

grape variety

A small-leafed variety with dense foliage, the clusters 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

Shell limestone, limey marl ("opok") and clay-rich soils.

food attendant

Ideal with fresh water fish, asparagus, and other dishes based on all types of vegetables. Excellent with spicy food and mild curries.

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