

SAUVIGNON BLANC
GAMLITZ 2016

ORTSWEIN

5,5 G/L ACIDITY TA
13,0 % ABV
0,75 L SIZE
1,6 G/L RESIDUAL SUGAR
CORK CAP
2018-2023+ BEST ENJOYED
6 TO 16 YEARS AGED VINES

Smoky, pungent blend of aromas and grilled paprika, expressive and playful. Refreshing blend of citrus fruits in the fragrance. Juicy and wonderfully balanced in the mouth. Long aftertaste with a blend of redcurrants and preserved vegetables.

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

Sand and gravel, some clay, lime-free.

food attendant

Ideally served with light fish dishes as well as Mexican cuisine.

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