



# SAUVIGNON BLANC RIED NUSSBERG 2015

## GROSSE STK RIED

**6,1 G/L** ACIDITY TA

**13,5 %** ABV

**0,75 L** SIZE

**2017-2027+** BEST ENJOYED

**1,1 G/L** RESIDUAL SUGAR

**CORK** CAP

**14 TO 36** YEARS AGED VINES

Structured on the dot, timeless and incredibly delicate. This Nussberg will make history as one of the winery's most outstanding vintages. Everything exactly as it should be. The wine is incredibly cheerful, the primary nose with alternating aromas of red berries and red bell pepper. Needs some breathing and after a day or so, reveals the typical cassis notes. The bouquet also reminiscent of camomile and asparagus. Spicy-minerally elements come forward, almost with a scent of ground pink pepper in the glass, the wine is highly compact and palpable. Still a very long way to go. (Arno Bergler – WeinErleben)



grape variety

*The variety is small-leafed and with dense foliage, clusters are small, compact and cylindrical, the berries intensely aromatic.*



vintage

*Grapes picked and selected by hand, carefully pressed, spontaneously fermented in the big oak cask; left to mature in the big cask on the yeast for 12 months, on the lees for another 6 months, bottled unfiltered.*



ground / cultivation area

*Lime sandstone and opok (limey marl).*



food attendant

*Ideal with fish and white poultry as well as white asparagus; a very special treat on its own.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)