



# SAUVIGNON BLANC RIED SULZ 2015

## ERSTE STK RIED

**5,9 G/L** ACIDITY TA

**14,0 %** ABV

**0,75 L** SIZE

**2016-2023+** BEST ENJOYED

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

**CORK** CAP

**26** YEARS AGED VINES

Complex and profound. Dark fruity notes, including black currant and even wild berries. Intricate with fine and highly subtle vegetable and spice aromas, such as olives, dried tomato and artichokes. Impressively concentrated smoky mineral notes from the limey marl soil, together with a silky-juicy texture. Lingers long on the palate, with fresh citrus, salty, open and with a tingling liveliness. Still very young with a great future ahead. (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

*Grapes picked and harvested by hand, destemmed and left on the skins for a while, carefully pressed; slow spontaneous fermentation and left to mature for 12 months in traditional wooden casks and further matured in the steel tank.*



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](mailto:weingut@gross.at)