



SAUVIGNON BLANC 2016 ORTSWEIN

5,7 G/L ACIDITY TA

13,0 % ABV

CORK CAP

0,75L SIZE

2018-2023+ BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

7 TO 32 YEARS AGED VINES

Lots of citrus fruit, blackcurrant, a little nettle and fragrant fennel. Increasing yellow fruit after breathing. Hearty and firm on the palate. Long finish, heavily characterised by Sauvignon spice. (Arno Bergler, WeinErleben)



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