

SAUVIGNON BLANC
RIED SULZ 2016

ERSTE STK RIED

5,7 G/L ACIDITY TA
13,5 % ABV
CORK CAP
0,75L SIZE
2018-2025+ BEST ENJOYED
1,1 G/L RESIDUAL SUGAR
27 YEARS AGED VINES

Closely interwoven mesh of aromas, a little juniper, fried vegetables. Changes constantly in the glass. Juicy, fruity blackcurrant aromas after a while. A composed character and yet playful and exuberant. Herbal tannins give the flavour a lively freshness. Juicy, invigorating acidity. Still young. (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

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

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