

SAUVIGNON BLANC 2017

GEBIETSWEIN

5,9 G/L ACIDITY TA

12,0 % ABV

SCREW CAP

0,75L SIZE

2018-2021 BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

17 TO 45 YEARS AGED VINES

Fragrance of pure spice, fresh herbs and aromatic Hirschbirne pear, notes of redcurrants after breathing. Very elegant on the palate. The flavour is strongly reminiscent of juicy apple slices and grape skins. Dense and full of finesse. (Arno Bergler, WeinErleben)

grape variety

A small-leafed variety with dense foliage. Clusters are small, compact and cylindrical, the berries intensely aromatic.

vintage

Grapes picked and selected by hand, destemmed and left on the skins for a while, carefully pressed, followed by slow spontaneous fermentation in stainless steel tanks, and left to mature on the lees for five months.

ground / cultivation area

Calcareous clay soils; sand and gravel soils.

food attendant

A classical companion for food, delicious with vegetable-sided dishes and bakes.

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