
GROSS

SAUVIGNON BLANC
RIED NUSSBERG FR 2015

GROSSE STK RIED

0,75 L SIZE
14,0 % ABV
1,8 G/L RESIDUAL SUGAR
6,3 G/L ACIDITY TA
CORK CAP
14 TO 36 YEARS AGED VINES
2020-2026+ BEST ENJOYED

If you are interested, please contact us directly by mail or phone +4334532527.

Many thanks!

A variety of fine aromas, like individual musical notes, flow from the glass and together form a harmonious composition. Chalk dust, meadow herbs, and bay leaf form the first set and appear cool and stony. Followed by cantaloupe melon, salt lemon, and bright cassis reflect the fruity tones. In the second virtuoso movement on the palate, the fine and taut acidity acts as a conductor, setting the rhythm together with a fine-grained grip. This is accompanied by a bright fruity melt that duets with a saltiness reminiscent of fleur de sel. In the grande finale of the finish, the sound seems almost never-ending and proceeds elegantly and harmoniously. ADDITION! (Thomas Schabl, diploma sommelier)

grape variety

The variety has small leaves and dense foliage, grapes are small, compact and cylindrical, berries have a spicy-intense flavor.

vintage

Maceration time 12-24h. Slow and gentle pressing by tank press. 12h débourbage (pre-clarification), spontaneous fermentation in large neutral oak barrels (600-2400lt). Aging 12 to 24 months on the lees, depending on the barrel, 1st racking in steel tanks, taking into account favorable lunar phases. At the appropriate time, the wine is clarified by means of small quantities of bentonite and preserved with a small dose of sulfur. After another 32-44 months of aging in steel tanks, this wine was bottled unfiltered.

ground / cultivation area

Lime sandstone and opok (lime marl)

food attendant

Recommended with fine fish dishes and light poultry as well as white asparagus; also a treat as a soloist.

FALSTAFF
(99 Punkte)

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