STK
GROSS

BERGWEIN
SÜDSTEIERMARK DAC 2019

GEBIETSWEIN

6,8 G/L ACIDITY TA
1,2 G/L RESIDUAL SUGAR
SCREW CAP
0,75 L SIZE
11,5 % ABV

From the beginning a lot of wine in the glass. Field cucumber, diced peppers and bunches of herbs flow through the nose. After a short time also some star fruit, precise aromas of savory and kumquat. On the palate ripe yellow fruits and again notes of herbs and citrus fruit. A balanced acidity runs through the whole wine and plays with the fruit melt. Light-footed and very expressive. A vinophilic mirror of southern Styria.

(Thomas Schabl, certified sommelier)

grape variety

Sauvignon Blanc: This variety has small leaves and dense foliage, the grapes are small, compact and cylindrical, the berries have a spicy, intense flavour.
Welschriesling: The variety ripens very late and therefore needs warm, well-ventilated sites. The grapes are medium sized, cylindrical and have a small grape cluster.

vintage

Harvest and grape selection by hand, destemming of the berries and short maceration, gentle pressing, slow, spontaneous fermentation in traditional wooden barrels, 12 months maturation on fine yeast.
Harvest and grape selection by hand. Destemming and subsequent gentle pressing of the whole grapes, slow fermentation in stainless steel tanks, five months of ageing on the
Fine yeast.

ground / cultivation area

Muschelkalk, lime marl (also known as Opok), but also lime-free clay, silt and sand soils

food attendant

Harmonises perfectly with freshwater fish, numerous dishes based on a wide variety of vegetables. Also goes well with spicy dishes and starters.

FALSTAFF
(91 Punkte)

JAMES SUCKLING
(91 Punkte)

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