

SAUVIGNON BLANC
RIED NUSSBERG 2016

GROSSE STK RIED

5,5 G/L ACIDITY TA
14,0 % ABV
CORK CAP
0,75L SIZE
2018-2028+ BEST ENJOYED
1,1 G/L RESIDUAL SUGAR
15 TO 37 YEARS AGED VINES

Deep, subtle nose, wonderfully restrained with both a florality and a deep, robust minerality. Breathing brings out ripe pear, white peach, pepper and a little cold smoke. Self-contained. Has finesse rather than muscle. Long finish. A fantastic vintage at the beginning of a long journey. (Arno Bergler, WeinErleben)

grape variety

The 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

Lime sandstone and opok (limey marl).

food attendant

Ideal with fish and white poultry as well as white asparagus; a very special treat on its own.

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