

BERGWEIN
SÜDSTEIERMARK DAC 2020

GEBIETSWEIN

6,3 G/L ACIDITY TA
3,4 G/L RESIDUAL SUGAR
CORK CAP
0,75 L SIZE
12,5 % ABV

Cool, juicy bouquet with aromas of kafirlimette, dried herbs and wet stone. With air also chalk dust, wild thyme and salt lemon. On the palate salty and linear as well as surrounded by a yellow fruit melt and lots of extract. The animating aftertaste persists for a long time. A reflection of Southern Styria! (Thomas Schabl, Weinakademiker)

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.

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