



# 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-leaved 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

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