SAUVIGNON BLANC
SÜDSTEIERMARK DAC 2019

GEBIETSWEIN

5,6 G/L ACIDITY TA
12,5 % ABV
0,75 L SIZE
1,1 G/L RESIDUAL SUGAR
SCREW CAP
2020-2023 BEST ENJOYED
19-47 YEARS AGED VINES

Elegant, deeply intertwined Sauvignon Blanc aromas and spice in the nose. Above all grapefruit, yellow pepper and sugar pea. On the palate crisp cucumber skin and sweet physalis. Very juicy and with a pleasant cool presence. Straightforward and pleasantly refreshing in the long finish. *(Thomas Schabl, diploma sommelier)*

grape variety

A small-leafed variety with dense foliage. Clusters are small, compact and cylindrical, the berries intensely aromatic.

vintage

Grapes picked and selected by hand, destemmed and left on the skins for a while, carefully pressed, followed by slow spontaneous fermentation in stainless steel tanks, and left to mature on the lees for five months.

ground / cultivation area

Calcareous clay soils; sand and gravel soils.

food attendant

A classical companion for food, delicious with vegetable-sided dishes and bakes.

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