



# SAUVIGNON BLANC RIED NUSSBERG 2017

## GROSSE STK RIED

**6,0 G/L** ACIDITY TA

**13,5** ABV

**CORK** CAP

**0,75 L** SIZE

**2019 – 2029+** BEST ENJOYED

**2,4 G/L** RESIDUAL SUGAR

**16 – 38** YEARS AGED VINES



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.*

## FALSTAFF

(96 Points)



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)