



# JAKOBI SÜDSTEIERMARK DAC 2018

**GROSS & GROSS**

**5,2 G/L** ACIDITY TA

**12,0 %** ABV

**SCREW** CAP

**0,75L** SIZE

**2019-2021** BEST ENJOYED

**1,4 G/L** RESIDUAL SUGAR

Expressive nose, crisp, fresh green apple with a little white pear. Immediately lively and fresh, exuberant and invigorating on the palate. (Arno Bergler, WeinErleben)



grape variety

*The variety is small-leaved with dense foliage; the clusters are small, compact and of cylindrical shape, the berries have an intense aromatic taste.*



vintage

*Harvesting and grape selection by hand, destemming and short maceration period, gentle pressing, slow, controlled fermentation in stainless steel tanks, 5 months' maturation on fine lees.*



ground / cultivation area

*Limy, loamy soil; sandy and gravelly soil; schist; clay marl locally known as Opok.*



food attendant

*This wine goes best with fish and poultry dishes as well as traditional Austrian fare. It also makes a fine aperitif.*



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