

# **JAKOBI SÜDSTEIERMARK DAC 2019**

#### **GROSS & GROSS**

6,1 G/L ACIDITY TA

**12 %** ABV

**SCREW** CAP

**1,5 L** SIZE

**2020-2023** BEST ENJOYED

2,1 G/L RESIDUAL SUGAR

Spicy, varietal upbeat. In the nose sugar peas and nettles. On the palate, spicy after freshly cut paprika and redcurrant cabbage; then some white pear fruit. Animating acid-fruit play. Typical fine-spicy southern Styrian Sauvignon Blanc aromas run through the whole wine. Afforded elegant drinking pleasure. (Thomas Schabl, Diploma sommelier)



# 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