



# SAUVIGNON BLANC STEIRISCHE KLASSIK 2017

## GEBIETSWEIN

**5,9 G/L** ACIDITY TA

**12,0 %** ABV

**SCREW** CAP

**0,75L** SIZE

**2018-2021** BEST ENJOYED

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

**17 TO 45** YEARS AGED VINES

Fragrance of pure spice, fresh herbs and aromatic Hirschbirne pear, notes of redcurrants after breathing. Very elegant on the palate. The flavour is strongly reminiscent of juicy apple slices and grape skins. Dense and full of finesse. (Arno Bergler, WeinErleben)



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](mailto:weingut@gross.at)