



# SAUVIGNON BLANC GAMLITZ 2019

## ORTSWEIN

**5,7 G/L** ACIDITY TA

**13 %** ABV

**0,75 L** SIZE

**3,0 %** RESIDUAL SUGAR

**CORK** CAP

**2021 – 2025+** BEST ENJOYED

**9 – 19** YEARS AGED VINES

Beguiling and delicate notes of yellow currant, mint and aloe vera. Cooked runner beans, pepper cabbage and sweet peas make up the spicy part of this wine. Juicy and invigorating, the inviting flavors continue on the palate. Lots of drinking pleasure with depth! (Thomas Schabl, certified sommelier)



grape variety

*A small-leaved variety with dense foliage, the clusters 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 in stainless steel tanks and another 6 months in stainless steel tanks.*



ground / cultivation area

*Sand and gravel, some clay, lime-free.*



food attendant

*Ideally served with light fish dishes as well as Mexican cuisine.*



**FALSTAFF**  
(93 )



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