JAKOBI
SÜDSTEIERMARK 2017

GEBIETSWEIN

5,6 G/L ACIDITY TA
12,0 % ABV
SCREW CAP
0,75L SIZE
2018-2021 BEST ENJOYED
2,4 G/L RESIDUAL SUGAR

Fragrant and lively on the nose, cool freshness, elderflower, green peppers, star fruit and lemon peel. Invigorating, easy-drinking wine with a lively, playful acidity. (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