

SAUVIGNON BLANC
GAMLITZ 2017

ORTSWEIN

5,5G/L ACIDITY TA
13,0% ABV
CORK CAP
0,75L SIZE
2019-2024+ BEST ENJOYED
1,6G/L RESIDUAL SUGAR
7 BIS 17 YEARS AGED VINES

Deep aromas, rhubarb and dill with sweet yellow bell pepper. Lively, playful aroma, incredibly delicate. Salted lemon on the palate, sophisticated and wonderfully playful aftertaste. (Arno Bergler, WeinErleben)

grape variety

A small-leafed 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.

Big bottle and special shapes on request weingut@gross.at