



# SAUVIGNON BLANC EHRENHAUSEN 2015

## ORTSWEIN

**6,1 G/L** ACIDITY TA

**13,0 %** ABV

**0,75 L** SIZE

**2016–2025+** BEST ENJOYED

**2,5 G/L** RESIDUAL SUGAR

**6 TO 31** YEARS AGED VINES

**CORK** CAP

Fragrant and intense at first. Stinging nettle and garden herbs in the nose, yellow gooseberry and a fine aroma. Wiry on the palate with a chalky structure, lean in the finish, some lime and fresh apricot. A slight smokiness lingers on the palate.



grape variety

*A small-leafed variety with dense foliage, the clusters small, compact and cylindrical, the berries intensely aromatic.*



vintage

*Grapes picked and selected by hand, destemmed and carefully pressed after a short while on the skins, slow spontaneous fermentation in traditional wooden casks, left to mature on the lees for 12 months.*



ground / cultivation area

*Shell limestone, limey marl ("opok") and clay-rich soils.*



food attendant

*Ideal with fresh water fish, asparagus, and other dishes based on all types of vegetables. Excellent with spicy food and mild curries.*



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