



# SAUVIGNON BLANC 2016

## ORTSWEIN

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

**13,0 %** ABV

**CORK** CAP

**0,75L** SIZE

**2018-2023+** BEST ENJOYED

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

**7 TO 32** YEARS AGED VINES

Lots of citrus fruit, blackcurrant, a little nettle and fragrant fennel. Increasing yellow fruit after breathing. Hearty and firm on the palate. Long finish, heavily characterised by Sauvignon spice. (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 another 6 months in stainless steel tanks.*



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)