



# SAUVIGNON BLANC SÜDSTEIERMARK DAC 2021

## SÜDSTEIERMARK DAC

**0,75 L** SIZE

**13,5%** ABV

**3,7 G/L** RESIDUAL SUGAR

**6,2 G/L** ACIDITY TA

**SCREW** CAP

**21 – 49** YEARS AGED VINES

**2022 – 2025** BEST ENJOYED

Pure Sauvignon bouquet. Rich aromas of black elderberry, grapefruit, flower pollen and red bell pepper. The palate reflects elegant notes of artichoke, peppercorn and bright exotic fruit. With a lot of pressure and a ripe rich structure, it remains persistent for a long time. Signature Sauvignon Blanc! (Thomas Schabl, Weinakademiker)



grape variety

*The variety has small leaves and dense foliage, the grapes are small, compact and cylindrical, the berries have a spicy intense flavor.*



vintage

*Harvest and grape selection by hand, short maceration, gentle pressing, slow spontaneous fermentation in stainless steel tanks, six months aging on fine lees.*



ground / cultivation area

*calcareous loamy soils; sandy and gravelly soils*



food attendant

*Classic fish companion, very well suited to dishes with vegetable side dishes and casseroles.*



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