

SAUVIGNON BLANC 2015

RIEDENWEIN

6,6 G/L ACIDITY TA

14,0 % ABV

0,75 L SIZE

2017-2027+ BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

CORK CAP

50 YEARS AGED VINES

A wine with incredible expressiveness. Lots of Sauvignon Blanc from the start, cumin seeds, fennel, brown bread crust, along with lush and juicy cassis notes. A scent of white caramel but also refreshing pineapple mint. The cool flavour continues on the palate, with air and some temperature reminiscent of fully ripe peach. Muscular and medium-bodied in the mouth, along with salty components, and again black currant. Savoury and eternal on the palate, excellent aging potential! (Arno Bergler – WeinErleben)

grape variety

Sauvignon Blanc with a 10% share of Muscat Blanc planted alternatingly in the vineyard; the vines are quite old and carry small-berried grapes.

vintage

Grapes picked and selected by hand, carefully pressed, spontaneous fermentation in the big oak cask, matured on the yeast for 12 months in the small wooden cask and for another 6 months on the lees, bottled unfiltered.

ground / cultivation area

Leithakalk and opok (limey marl).

food attendant

Ideal with intense fish dishes and spicy Asian food.

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