



SAUVIGNON BLANC EHRENHAUSEN 2016

ORTSWEIN

5,7 G/L ACIDITY TA

13,0 % ABV

CORK CAP

0,75 L SIZE

2021-2024+ BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

10 BIS 36 YEARS AGED VINES

Elegant cool aromatics of dark cassis, dried pineapple as well as chalk dust and herbal spice. With air also a bit sweetish fennel. Very pointed on the palate with delicate fruit melt. Again, profound flavors of ripe grapefruit and yellow currant in the long finish. (Thomas Schabl, diploma sommeliere)



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.



FALSTAFF
(93 Punkte)

A LA CARTE
(92 Punkte)



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