



# JAKOBI SÜDSTEIERMARK DAC 2020

## GROSS&GROSS

**6,4 G/L** ACIDITY TA

**SCREW** CAP

**1,5 L** SIZE

**2021 – 2024** BEST ENJOYED

**1,6 G/L** RESIDUAL SUGAR

**12,5 %** ABV

Spicy, varietal attack. Sweet peas and nettles on the nose. Spicy palate of freshly cut peppers and red currant herb; then some white pear fruit. Animating acid-fruit interplay. Typical fine spicy southern Styrian Sauvignon Blanc flavors run through the wine. Provides elegant drinking pleasure. *(Thomas Schabl, Diplom Sommelier)*



grape variety

*The variety is small-leaved with dense foliage; the clusters are small, compact and of cylindrical shape, the berries have an intense aromatic taste.*



vintage

*Harvesting and grape selection by hand, destemming and short maceration period, gentle pressing, slow, controlled fermentation in stainless steel tanks, 5 months' maturation on fine lees.*



ground / cultivation area

*Limy, loamy soil; sandy and gravelly soil; schist; clay marl locally known as Opok.*



food attendant

*This wine goes best with fish and poultry dishes as well as traditional Austrian fare. It also makes a fine aperitif.*



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