

JAKOBI 2016

5,6 G/L ACIDITY TA
12,0 % ABV
0,75 L SIZE
2017-2020 BEST ENJOYED
1,5 G/L RESIDUAL SUGAR
SCREW CAP

For this elegant, aromatic Sauvignon Blanc, we married the grapes from our small Styrian harvest with grapes from the equally carefully tended Slovenian vineyards. The label tells you about a frost-stricken vintage.

Cool, delicate and fine-aromatic in the nose with hints of water melon and green apple on the palate, topped with red currant and some yellow bell pepper. Animating, thirst-quenching with a lively-frisky acidity. (Arno Bergler – WeinErleben)

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

Grapes picked and selected by hand, berries destemmed and left on the skins for a short while, carefully pressed, followed by slow controlled fermentation in steel tanks, and left to mature on the lees for five months.

ground / cultivation area

Calcareous clay; sand and gravel; slate soils; “opok”

food attendant

Jakobi is best enjoyed with fish and poultry dishes as well as traditional Austrian cuisine. Also nice as an aperitif.

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