



# SAUVIGNON BLANC GAMLITZ 2016

## ORTSWEIN

**5,5 G/L** ACIDITY TA

**13,0 %** ABV

**0,75 L** SIZE

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

**CORK** CAP

**2018-2023+** BEST ENJOYED

**6 TO 16** YEARS AGED VINES

Smoky, pungent blend of aromas and grilled paprika, expressive and playful. Refreshing blend of citrus fruits in the fragrance. Juicy and wonderfully balanced in the mouth. Long aftertaste with a blend of redcurrants and preserved vegetables.



### 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

*Sand and gravel, some clay, lime-free.*



### food attendant

*Ideally served with light fish dishes as well as Mexican cuisine.*



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