



SAUVIGNON BLANC RIED SULZ 2017

ERSTE STK RIED

5,5 ACIDITY TA

13,5 ABV

CORK CAP

0,75L SIZE

2019 – 2026+ BEST ENJOYED

2,6 RESIDUAL SUGAR

28 YEARS AGED VINES

Needs time and a large glass to breathe. Opens up impressively, calm, deep yellow fruit notes with roasted red bell pepper, a hint of currant blossom, bay leaves and lots of Sauvignon spice. Salty minerality on the tongue, very well-balanced. Great storage potential. (Arno Bergler, WeinErleben)



grape variety

The variety has small leaves and dense foliage, the grapes are small, compact and cylindrical, the berries have a spicy, intense taste.



vintage

Harvest and grape selection by hand, destemming of the berries and short maceration, gentle pressing, slow, spontaneous fermentation in traditional wooden barrels, 12 months of ageing in large traditional wooden barrels and another 6 months in stainless steel tanks.



ground / cultivation area

Opok (lime marl)



food attendant

Vielseitig verwendbar: zu Süßwasserfischen ebenso wie zu Spargel- und Pilzgerichten, zum Risotto...



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