

SAUVIGNON BLANC
RIED NUSSBERG 2015

GROSSE STK RIED

6,1 G/L ACIDITY TA
13,5 % ABV
0,75 L SIZE
2017-2027+ BEST ENJOYED
1,1 G/L RESIDUAL SUGAR
CORK CAP
14 TO 36 YEARS AGED VINES

Structured on the dot, timeless and incredibly delicate. This Nussberg will make history as one of the winery's most outstanding vintages. Everything exactly as it should be. The wine is incredibly cheerful, the primary nose with alternating aromas of red berries and red bell pepper. Needs some breathing and after a day or so, reveals the typical cassis notes. The bouquet also reminiscent of camomile and asparagus. Spicy-minerally elements come forward, almost with a scent of ground pink pepper in the glass, the wine is highly compact and palpable. Still a very long way to go. (Arno Bergler – WeinErleben)

grape variety

The variety is small-leafed and with dense foliage, clusters are small, compact and cylindrical, the berries intensely aromatic.

vintage

Grapes picked and selected by hand, carefully pressed, spontaneously fermented in the big oak cask; left to mature in the big cask on the yeast for 12 months, on the lees for another 6 months, bottled unfiltered.

ground / cultivation area

Lime sandstone and opok (limey marl).

food attendant

Ideal with fish and white poultry as well as white asparagus; a very special treat on its own.

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