



JAKOBI SÜDSTEIERMARK DAC 2020

GROSS&GROSS

6,4 G/L ACIDITY TA

SCREW CAP

0,75 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