

SAUVIGNON BLANC
GAMLITZ 2015

ORTSWEIN

6,4 G/L ACIDITY TA
13,0 % ABV
0,75 L SIZE
2,6 G/L RESIDUAL SUGAR
CORK CAP
2016–2021+ BEST ENJOYED
5 TO 15 YEARS AGED VINES

Exotic flavours dominate the nose: ripe mango paired with green papaya and maracuya, highly animating and compelling. Juicy and well-balanced on the palate. Delicately structured before the palate is captured by a fine mellowness. The exotic notes paired with a hint of herbs and a fine spiciness in the finish. (Chris Biber – Weinfurore)

grape variety

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

vintage

Grapes picked and selected by hand, destemmed and shortly left on the skins, then carefully pressed; slow spontaneous fermentation in traditional wooden casks, left to mature on the lees for 12 months.

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