



SAUVIGNON BLANC RIED SULZ 2018

ERSTE STK RIED

6 G/L ACIDITY TA

13,5 % ABV

0,75 L SIZE

0,3 G/L RESIDUAL SUGAR

CORK CAP

2019 – 2026+ BEST ENJOYED

29 YEARS AGED VINES

Complex and animating nose of physalis, lots of yellow pepper and powerful Sauvignon blanc spice. In the taste complex and from the Opok stamped smoky stylistics which lets the palate dry up. Clearly present also dark berries and citrus fruit. Long narrow reverberation, which opens again in the middle of its being. Grandiose witness of origin. (Thomas Schabl, diploma sommelier)



grape variety

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

Versatile in use: with freshwater fish as well as with asparagus and mushroom dishes, risotto...



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