



# BERGWEIN SÜDSTEIERMARK DAC 2019

## GEBIETSWEIN

6,8 G/L ACIDITY TA

1,2 G/L RESIDUAL SUGAR

SCREW CAP

0,75 L SIZE

11,5 % ABV

From the beginning a lot of wine in the glass. Field cucumber, diced peppers and bunches of herbs flow through the nose. After a short time also some star fruit, precise aromas of savory and kumquat. On the palate ripe yellow fruits and again notes of herbs and citrus fruit. A balanced acidity runs through the whole wine and plays with the fruit melt. Light-footed and very expressive. A vinophilic mirror of southern Styria.

(Thomas Schabl, certified sommelier)



### grape variety

*Sauvignon Blanc: This variety has small leaves and dense foliage, the grapes are small, compact and cylindrical, the berries have a spicy, intense flavour.*

*Welschriesling: The variety ripens very late and therefore needs warm, well-ventilated sites. The grapes are medium sized, cylindrical and have a small grape cluster.*



### 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 maturation on fine yeast.*

*Harvest and grape selection by hand. Destemming and subsequent gentle pressing of the whole grapes, slow fermentation in stainless steel tanks, five months of ageing on the Fine yeast.*



### ground / cultivation area

*Muschelkalk, lime marl (also known as Opok), but also lime-free clay, silt and sand soils*



### food attendant

*Harmonises perfectly with freshwater fish, numerous dishes based on a wide variety of vegetables. Also goes well with spicy dishes and starters.*



**FALSTAFF**

(91 Punkte)

**JAMES SUCKLING**

(91 Punkte)



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)