



## SAUVIGNON BLANC 2018

**6,09 G/L** ACIDITY TA

**13,00 %** ABV

**CORK** CAP

**0,75 L** SIZE

**2020-2030** BEST ENJOYED

**1,1 G/L** RESIDUAL SUGAR

**12** YEARS AGED VINES

White aromas on the nose, notes of cold smoke and chalk dust, characterized by limy clay marl. Herbal spiciness of bay leaf and clove. Fully ripe kiwi fruit. On the palate, it unravels layer after layer, without exaggerated superficiality. Rich in finesse and balanced. Very firm grip. Great potential. *(Thomas Schabl, Diploma sommelier)*



grape variety

*dense foliage with small leaves; small, compact, cylindrical clusters; intense, spicy flavour*



vintage

*spontaneous fermentation, twelve months maturation in large used wooden barrels, followed by six months maturation in steel tanks, no finings added, unfiltered*



ground / cultivation area

*limy clay marl (opok)*



food attendant

*goes well with sea and freshwater fish, risotto and garden produce*



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