



JAKOBI SÜDSTEIERMARK DAC 2019

GROSS & GROSS

6,1 G/L ACIDITY TA

12 % ABV

SCREW CAP

0,75 L SIZE

2020-2023 BEST ENJOYED

2,1 G/L RESIDUAL SUGAR

Spicy, varietal upbeat. In the nose sugar peas and nettles. On the palate, spicy after freshly cut paprika and redcurrant cabbage; then some white pear fruit. Animating acid-fruit play. Typical fine-spicy southern Styrian Sauvignon Blanc aromas run through the whole wine. Afforded elegant drinking pleasure. *(Thomas Schabl, Diploma 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