



SAUVIGNON BLANC 2017

RIEDENWEIN

5,5 G/L ACIDITY TA

14,5 % ABV

0,75 L SIZE

2019 – 2029+ BEST ENJOYED

1,7 G/L RESIDUAL SUGAR

CORK CAP

5,4 YEARS AGED VINES

Reminiscent of chalk, bergamot and split peaches. Multi-layered attack through finely interwoven aromas on the nose. With air or by aerating in a white wine carafe, nutmeg spice and more yellow fruit appear. No aroma stands out, the sum of nuances make the composition here. Clearly juicy Sauvignon Blanc aromas. Powerful and playful on the palate. Grapefruit freshness keeps this Witscheiner Herrenberg focused and taut. Underpinned by gooseberry ragout & currant cream. Never-ending finish. A wine marked by origin and history. Great potential for maturation. (Thomas Schabl, Dipl. Sommelier)



grape variety

Sauvignon Blanc with a 10% share of Muscat Blanc planted alternately in the vineyard; the vines are quite old and carry small-berried grapes.



vintage

Grapes picked and selected by hand, carefully pressed, spontaneous fermentation in the big oak cask, matured on the yeast for 12 months in the small wooden cask and for another 6 months on the lees, bottled unfiltered.



ground / cultivation area

Leithakalk and opok (limey marl).



food attendant

Ideal with intense fish dishes and spicy Asian food.



FALSTAFF
(97 Punkte)

ROBERT PARKER
(97 Punkte)



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