

SÄMLING
SÜDSTEIERMARK 2016

GEBIETSWEIN

5,7 G/LT ACIDITY TA
12,0 % ABV
0,75 L SIZE
2017-2020 BEST ENJOYED
13,9 G/LT RESIDUAL SUGAR
SCREW CAP
29 TO 44 YEARS AGED VINES

Due to high ripeness in the vintage 2016, Sämling 88 was left with some natural residual sweetness. Based on the regulations of the STK wineries, we decided not to label this wine as “Steirische Klassik”.

Packed with ripe fruit, predominantly ripe yellow-fleshed peach, underpinned with pickled green peppercorns. Well-defined, fleshy on the palate where the fruit returns, followed by mellow notes and refreshing mint. (Arno Bergler – WeinErleben)

grape variety

A German crossing by Georg Scheu from an unknown variety and Riesling, yielding very bouquet-intensive flowery wines with a Riesling-like structure.

vintage

Grapes picked and selected by hand, whole-bunch pressed and slowly fermented in steel tanks, left on the lees, bottled in March following harvest.

ground / cultivation area

Calcareous, deep clay soils.

food attendant

Ideal as an aperitif or with cold antipasti like tomato/mozzarella or cured ham with melon.

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