



# SAUVIGNON BLANC RIED NUSSBERG 2018

## GROSSE STK RIED

**6,0 G/L** ACIDITY TA

**13,5 %** ABV

**0,75 L** SIZE

**0,2 G/L** RESIDUAL SUGAR

**CORK** CAP

**2020 – 2030+** BEST ENJOYED

**17 – 39** YEARS AGED VINES

Highly exciting bouquet of red peppers, cassis cream and ripe southern lemons. Spice and yellow fruit alternate meticulously and captivate the wine glass. With air savory and elegant notes of wood. On the palate pink grapefruit, artichoke and grilled peppers. Very juicy with good acidity. Long and harmonious aftertaste. Big at the point, with future. (Thomas Schabl, diploma sommelier)



grape variety

*The variety is small-leafed and with dense foliage, clusters are small, compact and cylindrical, the berries intensely aromatic.*



vintage

*Harvesting and grape selection by hand, destemming and short maceration period, gentle pressing, slow, spontaneous fermentation in traditional wooden barrels, 12 months' maturation in large traditional wooden barrels and another 6 months in stainless steel tanks.*



ground / cultivation area

*Lime sandstone and opok (limey marl).*



food attendant

*Ideal with fish and white poultry as well as white asparagus; a very special treat on its own.*



**FALSTAFF**  
(95 Punkte)

**GAULT MILLAU**  
(19,5 Punkte, 4 Trauben) (95 Punkte)

**WINE ENTHUSIAST**

**VINARIA**  
(4 K Sterne TIPP)



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