

SAUVIGNON BLANC EHRENHAUSEN 2017

ORTSWEIN

6,3G/L ACIDITY TA

13,5% ABV

CORK CAP

0,75L SIZE

2019 – 2024+ BEST ENJOYED

2,4G/L RESIDUAL SUGAR

8-33 YEARS AGED VINES

Herbal nose, red bell peppers and summer savory. Still young, gets bigger after breathing, complex structure, hints of roasted corn. Firm and compact on the palate, pronounced and robust.(Arno Bergler, WeinErleben)

grape variety

A small-leafed variety with dense foliage, the clusters 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

Shell limestone, limey marl ("opok") and clay-rich soils.

food attendant

Ideal with fresh water fish, asparagus, and other dishes based on all types of vegetables. Excellent with spicy food and mild curries.

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