

SAUVIGNON BLANC 2018

6,09 G/L ACIDITY TA

13,00 % ABV

CORK CAP

0,75 L SIZE

2020-2030 BEST ENJOYED

1,1 G/L RESIDUAL SUGAR

12 YEARS AGED VINES

White aromas on the nose, notes of cold smoke and chalk dust, characterized by limy clay marl. Herbal spiciness of bay leaf and clove. Fully ripe kiwi fruit. On the palate, it unravels layer after layer, without exaggerated superficiality. Rich in finesse and balanced. Very firm grip. Great potential. *(Thomas Schabl, Diploma sommelier)*

grape variety

dense foliage with small leaves; small, compact, cylindrical clusters; intense, spicy flavour

vintage

spontaneous fermentation, twelve months maturation in large used wooden barrels, followed by six months maturation in steel tanks, no finings added, unfiltered

ground / cultivation area

limy clay marl (opok)

food attendant

goes well with sea and freshwater fish, risotto and garden produce

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