



# PRIVAT PRIVAT FR 2017

## SAUVIGNON BLANC

**5,6 G/L** ACIDITY TA

**14,0 %** ABV

**CORK** CAP

**0,75 L** SIZE

**2022 – 2027+** RESIDUAL SUGAR

**40** YEARS AGED VINES

Monumental opening of cigar smoke, blood orange and ripe mango. With air, other aromas like candied orange zest and espresso cream come in, as well as some cedar. The palate exhibits the balance between power, alcohol and extract sweetness that is predestined for this wine. The finish is never-ending with ever-changing notes of citrus and candied fruit. Sure potential for aging – Exceptional! (Thomas Schabl, Weinakademiker)



grape variety

*The variety has small leaves and is densely leafy, the clusters are small, compact and cylindrical, the berries have a spicy-intense flavor.*



vintage

*Overripe, partly shriveled berries or parts of grapes - free of botrytis, but with high sugar levels - are selected by hand. The naturally concentrated berries are gently pressed with a punch press and then spontaneously fermented in traditional small wooden barrels. This fermentation lasts up to one year and leaves a natural sugar residue. Only after further aging for several months in stainless steel tanks and small Hozl barrels plus several years of rest in the bottle, this rare selection comes to maturity.*



ground / cultivation area

*Only in exceptional years with warm, dry autumn weather do the grapes of those vines come to the desired over-ripeness, which are rooted almost directly on the meager Opok of our vineyards.*



food attendant

*It goes well with spicy Asian dishes, but also as a solo wine it gives great pleasure to the palate.*



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