



# SAUVIGNON BLANC RIED SULZ FR 2017

## RIEDENWEIN

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

**CORK** CAP

**0,75L** SIZE

**2022 – 2026+** BEST ENJOYED

**1,9 G/L** RESIDUAL SUGAR

**31** YEARS AGED VINES

**13,5 %** ABV

Barren, deep nose of wet stone, bay leaf and grapefruit. Ripe currant, Earl Grey as well as juniper come up with the second swirl. The palate is compact, with herbal spice and perfectly integrated, gripping acidity. Slightly drying and uncompromising in the long finish..(Thomas Schabl, Weinakademiker)



grape variety

*The variety has small leaves and dense foliage, grapes are small, compact and cylindrical, berries have a spicy-intense flavor.*



vintage

*Maceration time 12-24h. Slow and gentle pressing by tank press. 12h débourbage (pre-clarification), spontaneous fermentation in large neutral oak barrels (600-2400lt). Aging 12 to 24 months on the lees, depending on the barrel, 1st racking in steel tanks, taking into account favorable lunar phases. At the appropriate time, the wine is clarified by means of small quantities of bentonite and preserved with a small dose of sulfur. After another 42-53 months of aging in steel tanks, this wine was bottled unfiltered.*



ground / cultivation area

*Calcareous marl (Opok)*



food attendant

*Versatile: to freshwater fish as well as to asparagus and mushroom dishes, to risotto...*



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