



# SAUVIGNON BLANC RIED SULZ 2016

## ERSTE STK RIED

**5,7 G/L** ACIDITY TA

**13,5 %** ABV

**CORK** CAP

**0,75L** SIZE

**2018-2025+** BEST ENJOYED

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

**27** YEARS AGED VINES

Closely interwoven mesh of aromas, a little juniper, fried vegetables. Changes constantly in the glass. Juicy, fruity blackcurrant aromas after a while. A composed character and yet playful and exuberant. Herbal tannins give the flavour a lively freshness. Juicy, invigorating acidity. Still young. (Arno Bergler, WeinErleben)



grape variety

*This 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

*Opok (limey marl).*



food attendant

*Goes with all kinds of food: sweet water fish, asparagus, mushrooms, or risottos etc.*



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