



SAUVIGNON BLANC GAMLITZ 2018

ORTSWEIN

5,7 G/L ACIDITY TA

12,5 % ABV

0,75 L SIZE

1,2 G/L RESIDUAL SUGAR

CORK CAP

2020-2025+ BEST ENJOYED

8 BIS 18 YEARS AGED VINES

Inviting bouquet of sugar peas, yellow gooseberry and cooked bush beans. Opens up even more with air. Lemon blossoms and thyme are added. Balanced and charming on the palate. Typical Sauvignon blanc with depth. (Thomas Schabl, certified sommelier)



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 in stainless steel tanks and another 6 months in stainless steel tanks.



ground / cultivation area

Sand and gravel, some clay, lime-free.



food attendant

Ideally served with light fish dishes as well as Mexican cuisine.



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