

SAUVIGNON BLANC
SÜDSTEIERMARK DAC 2018

GEBIETSWEIN

5,6 ACIDITY TA

12,5 ABV

SCREW CAP

0,75L SIZE

2019 – 2022 BEST ENJOYED

1,1 RESIDUAL SUGAR

18 – 46 YEARS AGED VINES

Deeply interwoven aromas, primarily sweet currant blossom, meadow herbs and crunchy cucumber peel. Hints of sweet, ripe pear in the mouth with plenty of gravelly Sauvignon spice. (Arno Bergler, WeinErleben)

grape variety

A small-leafed variety with dense foliage. Clusters are small, compact and cylindrical, the berries intensely aromatic.

vintage

Grapes picked and selected by hand, destemmed and left on the skins for a while, carefully pressed, followed by slow spontaneous fermentation in stainless steel tanks, and left to mature on the lees for five months.

ground / cultivation area

Calcareous clay soils; sand and gravel soils.

food attendant

A classical companion for food, delicious with vegetable-sided dishes and bakes.

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