



JAKOBI

Sauvignon Blanc, 2019
SüdsteiermarkDAC

Jakobi is a real Südsteierer! The elegant spicy Sauvignon Blanc has a label with symbols of the Old Farmer's Calendar. This so-called 'Mandlkalender' was once intended for the illiterate and remains a cultural heritage of Styria. Supplemented by symbols of viticulture, the label of Jakobi recalls the conditions of each particular vintage.

VARIETAL SAUVIGNON BLANC. Dense canopy with small leaves; small, compact and cylindrical clusters.

SOIL/AREA OF CULTIVATION. Limey clay; sandy and gravelly soils; schist; limey marl.

HARVEST/VINIFICATION. Berries picked and selected by hand; destemming; brief maceration on the must; gentle pressing; slow and controlled fermentation in stainless steel tanks; spent five months on the lees before bottling.

BEST ENJOYED. With fish and poultry dishes and Austrian food tavern cuisine; aperitif.

12,0 % vol.

ALCOHOL

2,1 g/l

RESIDUAL SUGAR

2020 – 2023

BEST BY

0,75l, 1,5l und 3l

BOTTLE SIZES

6,1 g/l

TARTARIC ACID

3,2

PH-VALUE

Screw cap

CLOSURE TYPE

2019

VINTAGE

siblings
and
the wine

GROSS & GROSS

Brüder Gross GmbH
Ratsch 26, 8461 Ehrenhausen an der Weinstraße
www.grossundgross.at

A variety-typical spicy start: a scent of sweet pods and stinging nettle. On the palate pod-spicy like freshly cut capsicum and red currant stems, followed by some white pear. Animating interplay of acidity and fruit.

THOMAS SCHABL, CERTIFIED SOMMELIER