



# SAUVIGNONBLANC EHRENHAUSEN 2017 \*archiv\*

## ORTSWEIN

**6,3G/L** ACIDITY TA

**13,5%** ABV

**CORK** CAP

**0,75L** SIZE

**2019 – 2024+** BEST ENJOYED

**2,4G/L** RESIDUAL SUGAR

**8-33** YEARS AGED VINES

Herbal nose, red bell peppers and summer savory. Still young, gets bigger after breathing, complex structure, hints of roasted corn. Firm and compact on the palate, pronounced and robust. (Arno Bergler, WeinErleben)



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 another 6 months in stainless steel tanks.*



ground / cultivation area

*Shell limestone, limey marl ("opok") and clay-rich soils.*



food attendant

*Ideal with fresh water fish, asparagus, and other dishes based on all types of vegetables. Excellent with spicy food and mild curries.*



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