



GROISS

BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN



Sauberg Tradition 93 Points A la Carte, 93 Points Falstaff **Grüner Veltliner 2015**

Variety: 100 % Grüner Veltliner

Vineyard: Sauberg

soil: calcereous conglomerate

Age of vines: 50 +

Harvest: selective harvesting by hand in several steps at beginning of November 2015. 12 h maceration on skins. Gently pressing without stems. Fermented with vineyard yeasts in used austrian oak barrels. Aged 10 months on full lees till bottling in September 2016

Analytics: alcohol content 13,5 % vol., residual sugar 2,4 g/L, acidity 5,7 g/L

Enjoy: 2016 till 2025

Tasting notes: complex nose, white pepper, herbal notes, juicy, yellow ripe fruits, powerful body on the palate, full, balanced, elegant and mineralic on the palate, salty Finish, great potential

Enjoy with: Grüner Veltliner Sauberg Tradition is a perfect partner for white and red meat. Enjoy with spicy and hearty food. Serve also with cheese and spicy dishes.

Allergene Inhaltsstoffe: enthält Sulfite