



RIED GRASSNITZBERG SAUVIGNON BLANC 2016

Origin: Austria
Quality grade: Erste Lage
Site: Grassnitzberg
Site Type: hilly land
Varietal: Sauvignon Blanc 100 %
Soil: limestone | large | sub soil
Muschelkalk | large | sub soil
brown earth | medium | sub soil

CELLAR

Maturing: large wooden barrel | used barrel | 18 month(s)
Time on the Fine Yeast: 18 month(s)

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1.1 g/l
Acid: 6.2 g/l
Certificates: vegan, respect - BIODYN
Allergens: sulfites
Drinking Temperature: 2018 - 2030 °C
Aging Potential: high (15 years)

BUYING SOURCES

Wein & Co: Europe, <http://www.weinco.at>

