



SAUVIGNON BLANC 2019

- Grape variety:** 100% Sauvignon Blanc
- Average yield:** about 7.000 kg/ha
- Vineyards:** The grapes grow in our vineyards in the region of the Neusiedlersee which are characterized by dry, gritty and mineral soils. Our region is known to be one of the driest and hottest in Austria and provides ideal conditions for the production of high-quality white wines.
- Alcohol:** 12.0 Vol. %
- Residual sugar:** 1.3 g/l
- Acidity:** 5.5 g/l
- Closure:** Stelvin screw caps
- Finishing:** Fermentation in stainless steel vats at 16°C to 18°C, finish in stainless steel vats.
- Tasting notes:** Our Sauvignon Blanc shows a brilliant white gold colour with green reflexions. In the nose the wine seduces with fine aromas of fresh passion fruit and goose berries. On the palate it shows again fruity impressions paired with fine acidity. This wine is pure fun and the ideal summer wine!
- Food recommendation:** Enjoy this wine to light salads, fish and pasta with pesto.
- Serve this wine at:** 10 – 12°C
- Drink this wine from:** 2021 – 2022

