



## SAUVIGNON BLANC 2022

- Grape variety:** 100% Sauvignon Blanc
- Average yield:** about 6.500 kg/ha
- Vineyards:** The grapes grow in our vineyards around the villages of Andau which are characterized by dry, gritty and mineral soils. The region Neusiedlersee counts to the driest and hottest in Austria and gives ideal conditions for high quality wines.
- Alcohol:** 12.0 Vol. %
- Residual sugar:** 2.0 g/l
- Acidity:** 5.3 g/l
- Finishing:** Fermentation in stainless steel vats at 16°C to 18°C, finish in stainless steel vats for 6 months
- Closure:** Stelvin screw caps
- Tasting notes:** Our Sauvignon blanc shows a brilliant white-gold color with green reflexions. In the nose it convinces with a crisp fruit reminding of fresh passion fruit and citrus. On the palate our wine shows deep exotic fruit character paired with spicy notes. The wine conveys incredible drinking fun and is the ideal summer wine.
- Food recommendation:** Our Sauvignon Blanc is a perfect companion to light salads, fish, seafood and pasta dishes.
- Serve this wine at:** 10 – 12°C
- Drink this wine from:** 2023 – 2025

