

Sauvignon Blanc

handverlesen & nachhaltig bewirtschaftet

*fruity, typical, harmonious
best served with: spicy meat dishes
dry - 13,0 %vol.*

*Pale yellow-green, silver reflections. Fine
nuances of gooseberries with delicate
hints of cassis. Juicy and tender tropical
fruit, lively structure - appetites for one or
two more glasses ;-)*

Rebsorte: Sauvignon Blanc

Standort/Boden: Less soils store humidity – perfect for mineralic
and full-bodied wines.

Alkohol: 13,0 %vol.

Restzucker: 4,0 g/l

Säure: 6,4 g/l

Ausbau: fermentation in stainless steel-tanks at 16°C to
18°C

Verschluss: screwcap

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2025 – 2030

Gebinde: 0,75l

Jahrgang 2024

