



SAUVIGNON BLANC 2015

Grape variety:	Sauvignon Blanc
Average yield:	about 7.000 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region counts between the driest and hottest in Austria and gives ideal conditions for the grape variety Sauvignon Blanc.
Alcohol:	12.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	6.2 g/l
Closure:	Vino-Lok® Glass stoppers
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 citrus. 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:	2016 – 2018

ZANTHO GmbH Dammweg 1A A-7163 Andau
Tel. 0043/2176/27077 Fax 0043/2176/27078 office@zantho.com www.zantho.com