



## SAUVIGNON BLANC 2022

<b>Grape variety:</b>	Sauvignon Blanc
<b>Average yield:</b>	about 7.200 kg/ha
<b>Vineyards:</b>	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. With its special micro-climate, the region gives ideal conditions for the grape variety Sauvignon Blanc.
<b>Alcohol:</b>	12.0 Vol. %
<b>Residual sugar:</b>	2.0 g/l
<b>Acidity:</b>	5.3 g/l
<b>Finishing:</b>	Fermentation in stainless steel vats at 15°C to 18°C, finish in stainless steel vats for 3 months
<b>Closure:</b>	Vino-Lok® Glass stoppers
<b>Tasting notes:</b>	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
<b>Food recommendation:</b>	Enjoy this wine to light salads, fish and pasta with pesto.
<b>Serve this wine at:</b>	12 – 14°C
<b>Drink this wine from:</b>	2023 – 2025

