

SAUVIGNON BLANC ORANGE 2017

Wein aus Österreich



Origin: Wagram
Quality grade: Wein aus Österreich
Varietal: Sauvignon Blanc 100 %

Wine Type: Still wine | orange | dry
Alcohol: 12.5 %
Residual Sugar: 0.4 g/l
Acid: 4.8 g/l
Allergens: sulfites
Drinking Temperature: 12 - 14 °C

HARVEST AND MATURING

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: destemmed and squashed | Stems: 0 % | open fermentation vat | 12 - 14 day(s) | temperature control: yes | 19 - 20 °C
Fermentation Process: manual punch down | 3 x day | Duration: 14 days
Filter: unfiltered
Sulfur Added: no
Maturing: oak barrel | 500 L | used barrel | 36 month(s)
Time on the Fine Yeast: 36 month(s)

WEATHER / CLIMATE

Climate: continental