



SAUVIGNON BLANC VON DEN TERRASSEN 2017

WINE DESCRIPTION

Friendly green-yellow colour; elder blossom hey-flowers in the nose; on the palate firm and elegant; mineralic, long and multifaceted in the finish

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	6 g/l
Residual Sugar:	1 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2023

VINEYARD

Quality grade:	Österreichischer Qualitätswein
Site:	Atriumweingarten, Ried Schnabel
Site Type:	terraces
Varietal:	Sauvignon Blanc 100 % 20 - 30 years 3500 plants/ha 4500 - 5000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	220 - 280 m
Soil:	loess conglomerate sub soil rock sub soil

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked beginning/september
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank temperature control: yes 18 - 20 °C
Skin Contact:	5 - 8 hour(s)
Maturing:	steel tank 6 month(s)
Time on the Fine Yeast:	4 month(s)
Bottling:	screw cap beginning/march 2018



WINERY

The Sepp Moser-estate (51 in total) is spread over two different wine regions. In the Kremstal the grapes for white wines are grown on south exposed terraces while in the plains of the Neusiedlersee-area the production is focused on reds and dessert wines. Demeter-certification was obtained in vintage 2009. Sepp Moser-wines are never loud but always full of vividness and elegance.