



Sauvignon Blanc 2017



Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2.9 g/l
Acid:	5.4 g/l
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2020

Vineyard



Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	village site Rechnitz
Site Type:	hilly land
Varietal:	Sauvignon Blanc 100 % 5 - 12 years 5000 plants/ha 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 400 m
Soil:	mica schist green slate

Harvest and Maturing

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes



Press:	pneumatic
Fermentation:	spontaneous steel tank 3 week(s) temperature control: yes 18 - 21 °C
Skin Contact:	24
Maturing:	steel tank 6 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	3000 bottles