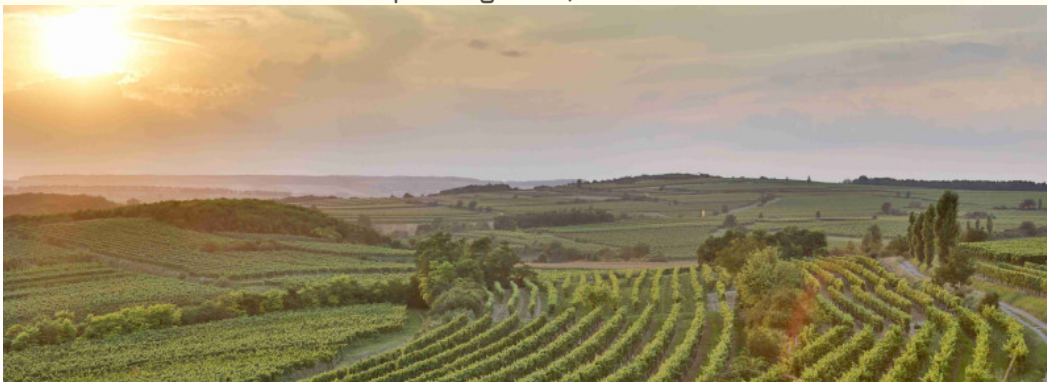




Sauvignon Blanc Röschitz 2018

Origin:	Austria, Niederösterreich, Röschitz
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection - Röschitz
Site Type:	hilly land
Varietal:	Sauvignon Blanc 100 % 16 - 21 years 6000 plants/ha 2500 - 3000 liter/ha
Sea Level:	280 - 300 m
Soil:	loess medium primary rock medium



Weather / Climate

Climate: continental

Cellar

Malolactic no

Fermentation:

Skin Contact: 10 hour(s)

Fermentation: selected yeast
steel tank | 3 week(s) | 20 - 22 °C

Maturing: steel tank

Data

Wine Type: Still wine | white | dry



Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.1 g/l
Certificates:	organic
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2019 - 2021

Product Codes

EAN:	9005634997529
EAN / carton 6:	9005634997512

Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.