

Umathum Sauvignon Blanc 2018

Wine Description

Light-yellow with green reflections, in the nose delicate fruit of gooseberries, on the palate elderberries and aromatic yellow citrus fruits, grapefruit and gooseberries, full-bodied and long finish

Wine Type: Still wine | white | dry

Alcohol: 12.4 %

Residual Sugar: 1 g/l

Acid: 5 g/l

Allergens: sulfites

Drinking Temperature: 12 °C

Aging Potential: medium (7 years)

Optimum Drinking Year: 2019 - 2025



Vineyard



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Vineyard Selection

Site Type: hillside

Varietal: Sauvignon Blanc 100 % | 18 - 27 years
4200 plants/ha | 6000 liter/ha

Sea Level: 150 - 170 m

Soil: slate
quartz
flint

Harvest and Maturing

Harvest:	handpicked end/august
Grape Sorting:	mechanical
Malolactic Fermentation:	no
Maceration:	squashed 4 hour(s) 10 °C cold with stems: yes
Fermentation:	spontaneous steel tank 2 week(s) temperature control: yes 17 - 22 °C
Maturing:	steel tank 6 month(s)
Time on the Fine Yeast:	6 month(s)
Bottling:	glass cork beginning/march 2019

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

Food recommendation

cold starters, salads, nice addition to vegetable dishes, fish