

Umathum

Sauvignon Blanc 2018

Österreichischer Qualitätswein

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




Cellar

Harvest:	handpicked end/august
Grape Sorting:	mechanical
Malolactic Fermentation:	no
Mazeration:	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

Data

Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

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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

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

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