TASNIM Sauvignon Blanc 2018

IGT Weinberg Dolomiten / Vigneti delle Dolomiti



WEINGUT



Wine Description

Lemon yellow. Mainly fruity bouquet with aromas of tropical fruit, peach and apricot and floral with hints of daisies. Fresh, lively and very harmonic.

Wine Type: Still wine | white | dry

Alcohol: 14 % Residual Sugar: 2 g/l Acid: 5 g/l

Certificates: vegan, organic, bio-dynamic

Allergens:sulfitesDrinking Temperature:10 - 12 °CAging Potential:10 yearsOptimum Drinking Year:2019 - 2024

Award

Falstaff: 90

Bibenda: 4 Grappoli

Vineyard

Origin: Italy, South Tyrol, Bozen & Umgebung, Bozen

Quality grade: IGT Weinberg Dolomiten / Vigneti delle Dolomiti

Site: St. Justina Schwarhof "Nussbaum". "Lärchenhaus" und

"Zypresse" (1988-1990), St. Justina Schwarhof "Kirschbaum" (2003-04), St. Justina Schwarhof "Garten" (2016), St. Justina Kohlerhof "Greal" (1986)

Site Type: hillside

Varietal: Sauvignon Blanc 100 % | 3 - 30 years

7000 - 8000 plants/ha | 5000 liter/ha

Geografical Orientation: south east, south **Sea Level:** 440 - 480 m

Soil: moraine deposits | large | top soil

sand | medium | top soil loam | medium | top soil Porphyr | large | sub soil

Weather / Climate

Climate: alpin, mediteranian

Harvest and Maturing

Harvest: handpicked | 15 kg cask

Grape Sorting: manual **Malolactic Fermentation:** no

Mazeration: 2 hour(s) | 18 °C | in the press | with stems: yes

Mash Fermentation: squashed | Stems: 0 %

Press: pneumetic | pressed juice | 4 hours | Max Pressure: 2

bar | 100 %

Fermentation: spontaneous with pied de cuve

Pre Clarification: yes | soft | 48 hours

oak barrel | 2000 L | used barrel | temperature

control: yes | 18 - 20 °C | 60 %

Pre Clarification: yes

steel tank | 2000 L | temperature control: yes | 18 - 20

°C | 40 %

Skin Contact: 1 - 1 day(s)

Maturing: 60 % | oak barrel | 2000 L | used barrel | 6 month(s)

Batonnage: 3 times per week

40 % | steel tank | 2000 L | 6 month(s)

Time on the Full Yeast: 1 - 8 week(s)
Time on the Fine Yeast: 9 - 25 week(s)

Bottling: glass cork | April 16, 2019 | 3900 bottles

SO2 added: 10 mg

glass cork | Sept. 4, 2019 | 4330 bottles | Lot Number:

L1909

Product Codes

EAN: 8032130016066

Curiosity

The Koran forbids any consumption of wine, only in paradise one dreams of it: "Resting on soft divans they look around them; full of joy they drink pure, well-sealed wine, the sentence of which is sheer musk;... a wine mixed with water from the spring Tasnim, where the lucky ones refresh themselves... and the black-eyed Huris, chaste as hidden pearls, are waiting for you as a reward for your deeds".

Food Pairing

Ideal with asparagus dishes, onion soup, grilled and fried fish, snails or simply as an aperitif!

Vintage 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)