

TASNIM Sauvignon Blanc 2018

IGT Weinberg Dolomiten / Vigneti delle Dolomiti

LOACKER

WEINGUT

TASNIM

Sauvignon Blanc
2018

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:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	10 years
Optimum 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
Geographical Orientation:	south east, south
Sea Level:	440 - 480 m
Soil:	moraine deposits large top soil sand medium top soil loam medium top soil Porphyry large sub soil

Weather / Climate

Climate:	alpin, mediteranian
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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:	pneumatic 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)