

ROSNER

Österreich · Kamptal · Langenlois

Wildrose Sauvignon Blanc N.V.

Quality grade: Österreichischer Wein
Varietal: Sauvignon Blanc 100 % | 16 years

Cellar

Malolactic Fermentation: yes
Spontaneous with Pied de Cuve: yes
Mash Fermentation: complete destemming | oak barrel | 7 day(s) | 100 %
Fermentation Process: manual punch down
Fermentation: spontaneous
oak barrel | 300 L | used barrel
Maturing: oak barrel
Certification: Yes

Data

Wine Type: Still wine | white | dry
Certificates: organic
Drinking Temperature: 13 - 15 °C
Aging Potential: medium
Optimum Drinking Year: 2022 - 2027

Product Codes

EAN: 9120040335397

Wine Description

floral nose, ripe passion fruit

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

