

# Umathum Sauvignon Blanc 2021

## 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:** 13.3 %

**Residual Sugar:** 1 g/l

**Acid:** 6.8 g/l

**Allergens:** sulfites

**Drinking Temperature:** 12 °C

**Aging Potential:** 7 years

**Optimum Drinking Year:** 2022 - 2028



## Vineyard



**Origin:** Austria, Burgenland, Frauenkirchen

**Quality grade:** Österreichischer Qualitätswein

**Site:** Vineyard Selection

**Site Type:** hillside

**Varietal:** Sauvignon Blanc 100 % | 21 - 30 years  
4200 plants/ha | 6000 liter/ha

**Sea Level:** 150 - 170 m

**Soil:** slate  
quartz  
flint

## Harvest and Maturing

Harvest:	handpicked
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)
Bottling:	glass cork

## 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