

2023

Sauvignon Blanc

Bio-Qualitätswein, Burgenland



Vineyard

Leitha limestone with clay and sand deposits - organic, biological cultivation - gentle pruning - organic compost

Cellar

Approx. 20% of the quantity 5 days cold maceration - spontaneous fermentation in stainless steel and concrete egg - 5 months on the fine lees

Tasting Note

Exotic nose - green peppers - mineral - good acidity

Food Pairing

Aperitif - tramezzini - steamed fish - salads

Varietal
Sauvignon Blanc

Flavor
dry

Alcohol
12 %

Residual Sugar
1 g/l

Acid
5.9 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2024 - 2027

EAN
90036341 16582