

2023

# 2023 Sauvignon Blanc 2023

Qualitätswein, Burgenland  
Organic Farming



## **Terroir**

Limestone, clay, sand – organic farming - soft 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

## **Profile and Characteristics**

Exotic nose - green peppers - mineral - good acidity

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

