

2023 Sauvignon Blanc 2023

Qualitätswein

Origin: Austria, Burgenland

Quality grade: Qualitätswein

Varietal: Sauvignon Blanc

Vineyard Site:

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

Data

Wine Type: white | dry

Alcohol: 12 %

Residual Sugar: 1 g/l

Acid: 5.9 g/l

Certificates: organic

Drinking 8 - 10 °C

Temperature:

Optimum Drinking 2024 - 2027

Year:

Product Codes

EAN: 9003634116582

Tasting Notes

Exotic nose – green peppers – mineral – good acidity

Food Pairing

Aperitif – tramezzini – steamed fish – salads

