

2023

Sauvignon Blanc

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