



SAUVIGNON BLANC. 2024



Origin:	Austria, Vienna
Quality grade:	Österreichischer Qualitätswein
Site:	vineyard selection
Normal Classification:	Gebietswein
Varietal:	Sauvignon Blanc 100 % 17 - 32 years 4000 plants/ha 4500 liter/ha
Soil:	sand Muschelkalk



CELLAR

Malolactic Fermentation:	no
Fermentation:	selected yeast steel tank 10 day(s) 17 °C
Maturing:	steel tank 3 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	5.1 g/l
Residual Sugar:	1.5 g/l
Allergens:	sulfites

WINE DESCRIPTION

On the nose, intensively exotic aromatic notes, lychee, gooseberry and spicy paprika are in the foreground. Powerful on the palate with an enormous fruity smoothness. The delicate sweet essence supports the powerful body.

WINERY

Weingut Mayer am Pfarrplatz, the epitome of Viennese Heurigen culture, has a centuries-old tradition crafting the finest Viennese wines in Heiligenstadt since 1683. Vienna is the only metropolitan city in the world with notable viticultural areas within its city boundaries and its terroir is unique. The wine-growing region of Vienna covers a surface area of approx. 640 hectares. Our village wines grow in the vineyards of Grinzing, Hernals and Wiener Nussberg. Our wines from the single sites Preussen and Langteufel classify as Erste Lage.