

2024

# Sauvignon Blanc

Qualitätswein, Burgenland  
Organic Farming



## **Terroir**

Limestone, with clay and sandy deposits – organic farming – gentle pruning – organic compost

## **Cellar**

One quarter of the fruit underwent cold maceration for a few days – fermentation in stainless steel and concrete egg – 5 months on the lees

## **Profile and Characteristics**

Exotic nose – green bell pepper  
– mineral driven – good acidity  
– light and refreshing

Varietal  
Sauvignon Blanc

Flavor  
dry

Alcohol  
12 %

Residual Sugar  
1.1 g/l

Acid  
5.8 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2025 - 2028

