

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