

TASNIM Sauvignon Blanc 2024

IGT Weinberg Dolomiten / Vigneti delle Dolomiti

LOACKER

WEINGUT



Wine Description

Lemon yellow. Mainly fruity bouquet with aromas of tropical fruit, peach and apricot and floral with hints of daisies. Fresh, lively and very harmonic.

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2.3 g/l
Acid:	5.4 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2025 - 2030

Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	IGT Weinberg Dolomiten / Vigneti delle Dolomiti
Site:	St. Justina Schwarhof "Nussbaum", "Lärchenhaus" und "Zypresse" (1988-1990), St. Justina Schwarhof "Kirschbaum" (2003-04), St. Justina Schwarhof "Garten" (2016), St. Justina Kohlerhof "Greal" (1986)
Site Type:	hillside
Varietal:	Sauvignon Blanc 100 % 9 - 36 years 7000 - 8000 plants/ha 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	440 - 480 m
Soil:	moraine deposits large top soil sand medium top soil loam medium top soil Porphyry large sub soil

Weather / Climate

Climate:	alpin, mediteranian
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Harvest and Maturing

Malolactic Fermentation:	no
Mazeration:	2 hour(s) 18 °C in the press with stems: yes
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	spontaneous with pied de cuve oak barrel 2000 L used barrel temperature control: yes 18 - 20 °C 60 % steel tank 2000 L temperature control: yes 18 - 20 °C 40 %
Skin Contact:	1 - 1 day(s)

Maturing:

60 % | oak barrel | 2000 L | used barrel | 6 month(s)
40 % | steel tank | 2000 L | 6 month(s)

Product Codes**EAN:**

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Curiosity

The Koran forbids any consumption of wine, only in paradise one dreams of it:

"Resting on soft divans they look around them; full of joy they drink pure, well-sealed wine, the sentence of which is sheer musk;... a wine mixed with water from the spring Tasnim, where the lucky ones refresh themselves... and the black-eyed Huris, chaste as hidden pearls, are waiting for you as a reward for your deeds".

Food Pairing

Ideal with asparagus dishes, onion soup, grilled and fried fish, snails or simply as an aperitif!

Vintage 2024

Exceptional in vineyard and cellar - Lighter, elegant, modern wines following a challenging year in the vineyard. Fruity white wines with finesse and elegant, delicate red wines: Even if (or precisely because) the 2024 vintage presented the winegrowers in Alto Adige with plenty of challenges and in some places painfully depressed yields, expectations for the 2024 vintage are high. (Cons. Alto Adige Wine)