

TASNIM Sauvignon Blanc 2025

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 %
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2026 - 2031

Award

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Winecritic:	90

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 "Great" (1986)
Site Type:	hillside
Varietal	Sauvignon Blanc 100 % 10 - 37 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 Porphyr large sub soil

Weather / Climate

Climate:	alpin, mediteranian
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Harvest and Maturing

Harvest	beginning/september
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)
Bottling	end/may 2026

Product Codes

EAN: 8032130016066

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 2025

The distinctive characteristics of the 2025 vintage stem from a mild spring, which led to very rapid growth. The 2025 white wine vintage is characterised by slender wines with moderate alcohol content, high, invigorating acidity and pronounced mineral freshness. Thanks to optimal weather conditions and precise harvesting, the wines impress with their elegance and longevity, with Sauvignon Blanc considered particularly outstanding.