

LINEA SAUVIGNON BLANC

Biodynamic certificated &
Vegan certificated

DIVERSE & VIBRATING, GOOSEBERRY LEAF, ROASTED TOMATOE,
ALMOND MILK, NETTLE ROOT
MULTILAYERED STRUCTURE: DRY & *INSPIRATION*



colour sense: GOLDEN YELLOW - OCHRE



VINTAGE

| 2015

VINE VARIETY

| Sauvignon Blanc

WINE GROWING REGION

| Südoststeiermark

VINEYARD AREA

| **Vulkanland Area Styria**

sandy, loamy soils,
small layer of gravel as underground, deposit of weathered material
as well as both place specific different volcanic influences. This
fertile area and its people are characterised by the charm of the
Mediterranean south as well as having an Illyrian climate coupled
with Continental and Pannonian influences.

VINEYARDS

| Luttenberg

SOIL CONDITION

| loamy fine silt, weak gravel, humic

AGE OF VINES

| 18 years

VALUES

| 13.0 Vol.% - SRE: 4,7 g/l; RZ: 2,3 g/l KMW 20,5°

FERMENTATION CONTROL:

| sedate and cool spontaneous fermentation in toasted 600 l Startin
barrels

MATURATION & STORAGE

| age and batonage in 600 l Startin barrel with air symbiosis

DRINKING ENJOYMENT

| 12°C and also more

AGING POTENTIAL

| under ideal storage conditions till 2032

FOOD RECOMMENDATION

| carpaccio, parmesan and rucola, roasted shrimp, avocado and lemon,
juicy beer, chicken with chard & pepper.
A sensual, unforgettable delight!



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