

SAUVIGNON BLANC

Certificated – Biodynamic - Vegan
Masterly handycraft products
from Demeter agriculture

*AROMATIC & COMPLEX: TOMATO BRANCHES, POWDERY RED PEPPERS;
SENSITIVE, CHOCOLATE MINT; DRY & ZEST FOR LIFE*



colour sense: GREEN YELLOW - GREEN YELLOW



VINTAGE	2017
VINE VARIETY	Sauvignon Blanc
WINE GROWING REGION	Vulkanland Steiermark
VINEYARD AREA	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	Rosenberg, Schlossberg
SOIL CONDITION	sandy clays and gravel bases
AGE OF VINES	10 – 18 years
VALUES	12,5%vol. :: SRE: 4,8 g/l – RZ: 3,3 g/l :: KMW 19,0°
FERMENTATION CONTROL	Spontaneous gentle and cool fermentation in stainless steel tank
MATURATION & STORAGE	6 months full yeast storage in stainless steel tank
DRINKING ENJOYMENT	11°C
AGING POTENTIAL	under ideal storage conditions till 2025
FOOD RECOMMENDATION	Buds, fish, asparagus strudel, salad of wild leaves Share joy for life- and wine with friends

