

# LINEA SAUVIGNON BLANC

BIODYNAMIC CERTIFICATED &  
VEGAN CERTIFICATED

*SPICY* & FLATTERING. TOMATO BRANCHES, HERBS MEADOW:  
MULTILAYERED WITH COMPLEX STRUCTURE: DRY & *INSPIRATION*



colour sense: GOLDEN YELLOW - BLUEGREEN



VINTAGE	2016
VINE VARIETY	<b>Sauvignon Blanc</b>
WINE GROWING REGION	Vulkanland Area Styria
VINEYARD AREA	<b>Vulkanland Area Styria</b> 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	19 years
VALUES	12,5 Vol.% - SRE: 4,7 g/l; RZ: 0,2 g/l; KMW 19,0°
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 2040
FOOD RECOMMENDATION	carpaccio, parmesan und rucola, chicken with chard & pepper. A sensual, unforgettable delight!

