

23

WINE - FACT SHEET

SAUVIGNON BLANC 2023 ■

Sauvignon blanc is exciting for the whole family. This prompted the planting of a small vineyard on the Golser Plateau with Sauvignon blanc. Thanks to its cool microclimate, this location delivers a mineral, multi-layered wine with lots of fruit and elegance.

■ CHARACTER

Pale yellow with a slight green tinge. The fragrance and aroma emphasize a grassy, paprika note. In the background fruit aromas reminiscent of black currants.
Elegant taste with grassy flavor.

ORIGIN ■

10 - 15 years old vines on the Plateau of Gols Burgenland, Austria

■ VINIFICATION

harvested by hand at the beginning of September
selection in the vineyard
fermentation in stainless steel vats 15 – 16 °C
maturation on the yeast in stainless steel vats and in large oak barrels
bottled in March 2024

FACTS ■

100 % Sauvignon blanc
alcohol: 13,0 % vol.
acidity: 6,9 g/l
residual sugar: 1,0 g/l
bottles: 0,75 l
serving temperature: 7 – 10 °C
contains sulphites

■ GOES WELL WITH

... Fish dishes like alpine salmon with cell vegetables. Goat cheese with leek and gooseberries. Avocado in combination with all kinds of asparagus.