

# TASNIM Sauvignon Blanc 2018

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:	14 %
Residual Sugar:	2 g/l
Acid:	5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2019 - 2024

## Award

Falstaff:	90
Bibenda:	4 Grappoli

## 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 "Greal" (1986)

Site Type:	hillside
Varietal:	Sauvignon Blanc 100 %   3 - 30 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 Porphyry   large   sub soil

## Weather / Climate

Climate:	alpin, mediteranian
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## Harvest and Maturing

Harvest:	handpicked   15 kg cask
Grape Sorting:	manual
Malolactic Fermentation:	no
Mazeration:	2 hour(s)   18 °C   in the press   with stems: yes
Mash Fermentation:	squashed   Stems: 0 %

<b>Press:</b>	pneumatic   pressed juice   4 hours   Max Pressure: 2 bar   100 %
<b>Fermentation:</b>	spontaneous with pied de cuve Pre Clarification: yes   soft   48 hours oak barrel   2000 L   used barrel   temperature control: yes   18 - 20 °C   60 % Pre Clarification: yes steel tank   2000 L   temperature control: yes   18 - 20 °C   40 %
<b>Skin Contact:</b>	1 - 1 day(s)
<b>Maturing:</b>	60 %   oak barrel   2000 L   used barrel   6 month(s) Batonnage: 3 times per week 40 %   steel tank   2000 L   6 month(s)
<b>Time on the Full Yeast:</b>	1 - 8 week(s)
<b>Time on the Fine Yeast:</b>	9 - 25 week(s)
<b>Bottling:</b>	glass cork   April 16, 2019   3900 bottles SO2 added: 10 mg glass cork   Sept. 4, 2019   4330 bottles   Lot Number: L1909

## 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 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)