

2023

# Sauvignon Blanc

Bio-Qualitätswein, Burgenland



## Vineyard

Leitha limestone with clay and sand deposits - organic, biological cultivation - gentle pruning - organic compost

## Cellar

Approx. 20% of the quantity 5 days cold maceration - spontaneous fermentation in stainless steel and concrete egg - 5 months on the fine lees

## Tasting Note

Exotic nose - green peppers - mineral - good acidity

## Food Pairing

Aperitif - tramezzini - steamed fish - salads

Varietal  
Sauvignon Blanc

Flavor  
dry

Alcohol  
12 %

Residual Sugar  
1 g/l

Acid  
5.9 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2024 - 2027

EAN  
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