

TASNIM Sauvignon Blanc 2023

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:	13.5 %
Acid:	4.5 g/l
Residual Sugar:	5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2024 - 2029

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 % 8 - 35 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 %

Fermentation:	spontaneous with pied de cuve oak barrel 2000 L used barrel temperature control: yes 18 - 20 °C 60 % steel tank 2000 L temperature control: yes 18 - 20 °C 40 %
Skin Contact:	1 - 1 day(s)
Maturing:	60 % oak barrel 2000 L used barrel 6 month(s) 40 % steel tank 2000 L 6 month(s)
Bottling:	glass cork

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 2023

Great challenges, great wines - challenging weather brings out powerful reds and fruity whites. The 2023 vintage seems to corroborate one of Alto Adige's wine legends: years of great challenges are years of great wines. Out in the vineyards, 2023 was a year of major challenges, but winemakers expect strong reds with rich fruit flavors and intense colors as well as fresh and even fruitier whites than past vintages.(Cons. Alto Adige Wine)