

2024

Sauvignon Blanc

Qualitätswein, Burgenland



Vineyard

Limestone, with clay and sandy deposits – organic farming – gentle pruning – organic compost

Cellar

One quarter of the fruit underwent cold maceration for a few days – spontaneous fermentation in stainless steel and concrete egg – 5 months on the lees

Tasting Note

Exotic nose – green bell pepper – mineral driven – good acidity – light and refreshing

Food Pairing

appetizers – seafood dishes – salads

Varietal
Sauvignon Blanc

Flavor
dry

Alcohol
12 %

Residual Sugar
1.1 g/l

Acid
5.8 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2025 - 2028

EAN
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