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Sauvignon blanc, fresh & easy 2021

CERTIFIED 914142 SUSTAINABLE AUSTRIA

Country of origin: Austria
Growing area: Niederösterreich

Appellation: various loess terraces of Fels and throughout Lower Austria.

Type of soil: Pure Loess with high content of limestone in Fels, other parcels on loamy or gravelly soils on altitudes of 220-300 m.

Viticulture: Our goal is sustainable viticulture by using no herbicides since 25 years, no usage of insecticides since a couple of years. Plant protection against pests is reduced to the absolute minimum required. Due to the advantage of loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: We use only healthy grapes without any Botrytis. After destemming and skin contact for around 12 hours, pressing is done by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation with cultivated yeast in temperature controlled stainless steel tanks. Racked and cleared within a few weeks to provide fresh and fruity character, bottling time January or February.

Analysis: Alcohol 12% vol. res. sugar 3.8 g/l acidity 7.7 g/l

Tasting notes: Variety of fruit in the nose: gooseberry, blackcurrant, kiwi and yellow apple. Spicy backbone with some passion fruit, juicy on the palate, playful fruit, sophisticated representative of its type.

Ageing potential: Enjoy fresh, within about 3 years.