

Sauvignon Blanc, Young & Fresh 2025

Origin

Wine region: Lower Austria

Vineyard & Soil

Deep loess soils on terrace sites between 200–300 m above sea level, conglomerate gravel soils, as well as brown earth weathered soils.

Vinification

The hand-picked grapes from the vineyard are destemmed and, after a maceration time of about 12 hours, gently pressed. The juice, clarified overnight, is fermented under temperature control with selected yeasts. To emphasize freshness and varietal character, our Sauvignon Blanc is bottled as early as January or February.

Tasting Notes

A diverse fruit bouquet: gooseberry and currant, complemented by fine exotic notes. Playful fruit, juicy on the palate, lively and light-footed with an invigorating acidity. An elegant representative of the variety, free of vegetal tones, where a basket of tropical and exotic fruits takes center stage.

Analytics

Alcohol: 12 % Vol.
Residual sugar: 3,2 g/l
Acidity: 6,3 g/l
Energy: 72 kcal/298 kJ

Ingredients and
nutritional value:



Recommendation

Best enjoyed young and fresh, though with potential to age for up to 3 years. A perfect companion to asparagus, smoked trout, salmon caviar, or other seafood.



NACHHALTIG
AUSTRIA



VEGAN

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LETH