

Sauvignon Blanc

2013

The Sauvignon Blanc is one of the best known wine varieties worldwide. In Austria it is most respected for exceptionally aromatic and fruity wines with nice acidity that are ideal food companions. In the warm times of the year, Austrian Sauvignon Blancs are also always a hot tip while sipped cold. Sauvignon Blancs from Gols are generally very aromatic, fruity and offer a hearty, ripe overall impression with balanced acidity.

Tasting Notes:

Our Sauvignon Blanc shines brightly in the glass. Its bouquet appeals with intense fruity notes of cassis and elderflower. The taste is firm and elegantly structured with agreeable acidity and a persisting finish.

Food Suggestion:

This wine harmonises excellently with flavourful herbal sauces, asparagus and light fish or meat dishes. Served as aperitif it will easily prepare your palate and animate it for the upcoming treats.

Aging Potential:

Best to drink within 2 years after the harvest.

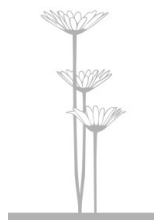
Drinking Temperature:

12 ° C

Alcohol content: 12.5 %vol

Sugar Content: 1.8 g/L

Acidity: 6,4 g/L



Gently fragrant like the daisies.

Flowering plants are a very important part of the plant mix that is an organic vineyard. They offer food for insects and are thereby an essential contributor to the vineyard's biodiversity. On the dry, scanty boundaries of the vineyards daisies grow. Bright and with their fragrant scent they are easy to discover from afar.

