

Sauvignon Blanc

2012

The Sauvignon Blanc is one of the best known wine varieties worldwide. In Austria it is most respected for its especially fine, highly 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 the Seewinkel area are generally very aromatic, fruity and offer a hearty, ripe overall impression with balanced acidity.

Tasting Notes:

Our Sauvignon Blanc pleases the eye with bright colours. The bouquet appears with playful fruity notes and a distinct touch of elderflowers. The taste is firm and elegantly structured with vivid 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.

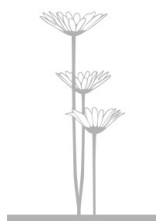
Drinking Temperature:

12 ° C

Alcohol content: 10,5 %vol

Sugar Content: 8,5 g/L

Acidity: 6,5 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.



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