

Sauvignon Blanc SPITZ 2023

Audacious on the nose, blackcurrant, elderberry pesto, green pods; rather pert attitude, tempestuous, cheeky, faithfully reflects the varietal; not one to mince its words.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 10-12 °C

NATURAL CORK

AGING POTENTIAL 10-20 Jahre

RECOMMENDATION

Perfect with paprika goulash, asparagus, Asian cuisine or simply solo.

Hand-picked on 17th October 2023. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, aging on fine yeast.

SOIL

Our Sauvignon Blanc grows in Spitz on very high, south and south-west sloping slopes with gravelly soil formations. The cool fall winds at night enhance the aroma formation, especially in autumn, and produce spicy wines.

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