



Fruity and fresh: gooseberry, nectarine, grapefruit. Juicy, pleasantly grassy – the ideal picnic wine in summer!

VARIETY: Sauvignon blanc

ORIGIN: Burgenland

MATURATION: In steel tank

HARVEST: Very early, mid-August 2024 with careful selection in the vineyard, cool harvest at night to preserve the fresh, fruity flavours

VINIFICATION: Very reductive, gentle processing, maceration time of 2 - 4 hours in its own juice. After the cleanest must pre-clarification, controlled, very cool, slow fermentation in closed steel tanks

SOIL: Versatile soils: Deep mineral gravel and heavy, cohesive loamy soils.

ALCOHOL CONTENT: 12.0 % vol. DRINKING TEMPERATURE: 6 - 8°C

ACIDITY: 6.3 g/l RESIDUAL SUGAR: dry CLOSURE: screw cap

STORAGE POTENTIAL: at least 2 years, much longer if stored well

FOOD RECOMMENDATION: Vegetarian dishes such as baked asparagus,

also ideal with fish, summer barbecues and various cheeses

CONTAIN SULPHITES

GOLD 3rd place Austria's best value-for-money wines category Sauvignon blanc FINALIST + GOLD Burgenländische Landesprämierung 2025 GOLD Berliner Wein Trophy Winterverkostung 2025 SILBER MUNDUS VINI Spring Tasting 2025

EAN code single bottle: 912004176 5940 EAN code box of six: 912004176 5957

Packaging unit: box of six

