



AT-BIO-402  
Österreich-Landwirtschaft

## Sauvignon Blanc

<b>Variety:</b>	Sauvignon Blanc
<b>Vintage:</b>	2015
<b>Vine age:</b>	18 - 20 years
<b>Soil:</b>	mineralic, chalky loess soil
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	The clusters were hand-picked in the middle of September. Fermentation took place in temperature-controlled steel tanks. The wine aged for 6 month on the fine lees.
<b>Analysis:</b>	Alcohol: 14 % vol.      Residual sugar: 3.7 g/l      Acidity: 6.7 g/l
<b>Bottling:</b>	March 2016
<b>Description:</b>	Colour is a medium yellow with green reflexes. Touches of flintstone, gooseberries, citrus fruit and elderberries in the nose. Juicy and fresh on the palate, lively structure, gooseberries and dark elderberries in the finish. The wine presents dry, with a fine herbal spiciness and elegant structure with fine minerality.
<b>Drinking peak:</b>	2016 – 2021, under optimal storage
<b>Temperature:</b>	12 – 13 °C (54 – 55 °F)
<b>Food pairing:</b>	grilled fish, Pasta, light meat
<b>Bottle size:</b>	0,75 l

**Albert and Silvia Gesellmann wish you great pleasure with this wine.**