



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Sauvignon Blanc

Variety:	Sauvignon Blanc
Vintage:	2015
Vine age:	18 - 20 years
Soil:	mineralic, chalky loess soil
Treatment:	Bio-Organic
Vinification:	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.
Analysis:	Alcohol: 14 % vol. Residual sugar: 3.7 g/l Acidity: 6.7 g/l
Bottling:	March 2016
Description:	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.
Temperature:	12 – 13 °C (54 – 55 °F)
Food pairing:	grilled fish, Pasta, light meat
Bottle size:	0,75 l

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