



AT-BIO-402  
Österreich-Landwirtschaft

## Sauvignon Blanc

<b>Variety:</b>	Sauvignon Blanc
<b>Vintage:</b>	2016
<b>Vine age:</b>	19 - 21 years
<b>Soil:</b>	mineralic, chalky loess soil
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	The clusters were hand-picked in the end of September. Fermentation took place in temperature-controlled steel tanks. The wine aged for 6 month on the fine lees.
<b>Analysis:</b>	Alcohol: 13 % vol.      Residual sugar: 1.3 g/l      Acidity: 5.7 g/l
<b>Bottling:</b>	April 2017
<b>Description:</b>	Colour is a light green-yellow with silver reflexes. In the nose the wine shows a subdued bouquet with fine nuances of mellow tropical fruits, cassis and yellow fruits. On the palate the wine is juicy, with a nice complexity. The finish is mineralic with exotic notes.
<b>Drinking peak:</b>	2017 – 2022, 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.**