



Sauvignon Blanc

Variety:	Sauvignon Blanc
Vintage:	2016
Vine age:	19 - 21 years
Soil:	mineralic, chalky loess soil
Treatment:	Bio-Organic
Vinification:	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.
Analysis:	Alcohol: 13 % vol. Residual sugar: 1.3 g/l Acidity: 5.7 g/l
Bottling:	April 2017
Description:	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.
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.