



# GESELLMANN

*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Sauvignon Blanc

<b>Variety:</b>	Sauvignon Blanc
<b>Vintage:</b>	2017
<b>Vine age:</b>	20 - 22 years
<b>Soil:</b>	mineralic, chalky loess soil
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	The clusters were hand-picked in the beginning of September. Fermentation took place in temperature-controlled steel tanks. The wine aged for 5 month on the fine lees.
<b>Analysis:</b>	Alcohol: 13.5 % vol.    Residual sugar: 1.3 g/l    Acidity: 6.6 g/l
<b>Bottling:</b>	March 2018
<b>Description:</b>	Pale straw yellow in colour. A pleasant bouquet exhibits gooseberry, exotic fruit and elderflower. Juicy and elegant on the palate with good complexity, intense spice and yellow fruit nuances. The long mineral finish features appetizing exotic notes.
<b>Drinking peak:</b>	2018 – 2023, 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.**