



AT-BIO-402
Österreich-Landwirtschaft

Sauvignon Blanc

Variety:	Sauvignon Blanc
Vintage:	2018
Vine age:	21 - 23 years
Soil:	mineralic, chalky loess soil
Treatment:	Bio-Organic
Vinification:	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.
Analysis:	Alcohol: 13.5 % vol. Residual sugar: 1.0 g/l Acidity: 6.5 g/l
Bottling:	April 2019
Description:	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.
Drinking peak:	2019 – 2024, under optimal storage
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.