



## *Sauvignon Blanc*

**Grape variety:** Sauvignon Blanc

**Vintage** 2020

**Vine age:** 23 – 25 Jahre

**Vinification:** Grapes were handpicked mid-September. Fermentation took place in temperature-controlled stainless steel tanks. The wine matured for 8 months on the lees.

**Bottling:** Mai 2021

**Analysis:** Alcohol: 13 % vol., residual sugar: 1.0 g/l, acidity: 7.0 g/l

**Tasting note:** Pale straw yellow. A pleasant bouquet exhibits gooseberry, citrus and exotic fruit. Juicy and elegant on the palate with good complexity, and intense spice. The long mineral finish features appetizing exotic fruit notes.

**Best enjoyed:** 2021 – 2026 after optimal storage.

**Drinking temperature:** 12 – 13 °C (54-55 °F)

**Available bottle size:** 0.75 l

*Albert und Silvia Gesellmann wish abundant enjoyment with this wine.*