



Sauvignon Blanc

Grape variety:	Sauvignon Blanc
Vintage:	2021
Vine age:	24 – 26 years
Vinification:	Grapes were handpicked mid-September. Spontaneous fermentation took place in temperature-controlled stainless steel tanks. The wine matured for 5 months on the lees.
Bottling:	April 2022
Analysis:	Alcohol: 13,5 % vol. Residual sugar: 1,0 g/l Acidity: 6,3 g/l
Tasting note:	Pale straw yellow in colour. A pleasant bouquet presented gooseberry, exotic fruit and elderflower on the nose. Juicy and elegant on the palate with good complexity, intense spice and yellow fruit nuances. The long mineral finish features appetizing exotic notes.
Best enjoyed:	2022 – 2030, under optimal storage conditions
Drinking temperature:	12 – 13 °C (54 – 55 °F)
Food pairing:	grilled fish, Pasta, light meat
Available bottle size:	0,75 l

Albert and Silvia Gesellmann wish you great pleasure with this wine.