

VDP.GUTSWEIN

2022 Sauvignon blanc trocken



No. 180

Sauvignon Blanc, also known as Blanc Fumé, Sauvignon Jaune or Muskat-Sylvaner, is a white wine grape variety of uncertain origin but widespread distribution. Our Sauvignon blanc is deliberately planted in cooler locations to preserve its freshness and lightness. It grows on rather strong, clayey soils.

WINE	Cassis and exotic light yellow fruit on the nose with a hint of fine mint. Fresh, harmonious, juicy.
VINIFICATION	After manual harvesting, the grapes are gently processed. Cold maceration, ageing in stainless steel.
STORABILITY	3-5 years
FOOD RECOMMENDATION	Perfect aperitif wine, chilled on the terrace and balcony. Goes well with light summer cuisine, salad with goat's cheese, pasta with prawns, seafood salad or grilled vegetables.
DRINKING TEMPERATURE	10 °C
ANALYSIS	Alc 13,0 %vol, Acidity 7,4 g/l, Residual Sugar 4,4 g/l



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