



2018 SAUVIGNON BLANC dry
VDP.Gutswein
Bio/Organic

- Soil:** Coloured Sandstone
- Vinification:** 24 hours berry skin contact
Sedimentation
Fermented in stainless steel tanks
- Analysis:**
- | | |
|----------------|---------|
| Alcohol | 12,5 % |
| Acidity | 6,9 g/l |
| Residual Sugar | 0,2 g/l |
- Character:** Characterizing for this Sauvignon Blanc is the smell of gooseberries, nettle and black currant. But this Sauvignon Blanc also has a great lightness and green vegetative notes. The wine is fermented in stainless steel tanks with controlled cool temperature. This reductive vinification helps to keep the typical Sauvignon Blanc aromas, its authenticity and freshness.