



2019 SAUVIGNON BLANC dry
VDP.Gutswein
Bio/Organic

Soil: New red Sandstone

Vinification: 24 hours berry skin contact
Sedimentation
Fermented in stainless steel tanks

Analysis:

Alcohol	12,5 %
Acidity	7,2 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.