



## SAUVIGNON BLANC 2018 *biologisch*

to the proximity to the Waldviertel it cools down at night mostly refreshing. The Sauvignon Blanc gets wonderfully fruity-cool aromas. He impresses with a clear, fruity bouquet of currants that combines on the palate with vibrant, cool-mineral acidity in a well-balanced finale.

### IN THE VINYARD

Winegrowing, 15-20 years old vines on loess and soil over bed rock, vineyards at 280 - 300 m above sea level

### ABOUT THE WINE

arvest from early to mid-September, manual selection, harvest in two passes, fermented in stainless steel tank, the vines thrive on loess soil; the fragrant nature of the Sauvignon Blanc makes it unmistakable especially in his youth.

### THE WINEYEAR 2018

The heatwave that set in shortly after the shoot in April and May resulted in one of the earliest flowering of the vines since recording. The vine bloom was completed in May, which explains the enormous vegetation advantage of two to three weeks compared to a normal year.

Through biological management, we invest in living soils. These can store the water longer, so that our vines have weathered the dry periods stress-free. Sensitive manual work when defoliation was necessary. The vintage brings characterful wines with layer typicality

### RECOMMENDATION

A treat for asparagus, goat cheese and poultry



<b>variety:</b>	<b>100% Sauvignon Blanc</b>
<b>vinyard:</b>	<b>Weingärten rund um Röschitz</b>
<b>soil:</b>	<b>Lössboden mit teilweise Urgesteinsuntergrund</b>
<b>Alc:</b>	<b>12,5%</b>
<b>acidity:</b>	<b>5,1 g/l</b>
<b>Res. sugar:</b>	<b>1,0 g/l</b>
<b>Temp.:</b>	<b>2019-2023</b>

**EAN bottle: 9005634 997529**  
**EAN carton: 9005634 997512**

