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Sauvignon Blanc SPITZ *Smaragd* 2021

Decent appearance, a bit of paprika powder, delicately grassy impression, lemon balm; initially remains on the discreet side on the palate as well, but then blossoms and adorns itself with lovely cassis notes; moderate acidity, seems leaner than it is; enjoyable to drink and solid.

{Wine professor Bernulf Bruckner}

ALCOHOL 14%vol, dry

SERVING TEMPERATURE 10-12 °C

NATURAL CORK

AGING POTENTIAL 5-10 years

RECOMMENDATION perfect with paprika goulash, asparagus, Asian cuisine or simply solo.

Hand-picked on 15th October 2021
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.

SOIL

Our Sauvignon Blanc grows in Spitz on very high, south and south-west facing slopes with gravelly soil formations. The cool fall winds at night, especially in autumn, enhance the aroma formation and produce spicy wines.