



SAUVIGNON BLANC DOC
SOUTH TYROL 2018

Stein

The grapes for our selection, Sauvignon „Stein“, grow at an altitude of 520 m at the southernmost point of the estate. The grapes thrive here on a slope sloping slightly south between two large rock formations. Due to the large amount of rock and the given microclimate, our selection has a great depth and minerality. The grape's growth in semi-shade and the great difference in temperature between day and night give us both exotic and greenish notes with a salty and long finish.



Variety: 100% Sauvignon blanc



Alcohol: 13,5% vol.



Drinking maturity: 2020 – 2026



Maturation of the wine:
steel tank and wooden barrel



Drinking temperature: approx. 12 °C



Acidity: 6 g/l



Yield: 45 hl/ha

Residual sugar: 1,3 g/l

TASTING NOTE

The freshness in the wine is a surprising contrast to the fruity sweet bouquet. A wine with a great variety of flavours. The aroma is reminiscent of gooseberries and intense citrus, complemented by the light scent of freshly mown grass. The taste is dominated by the harmonious minerality paired with a pleasant acidity.

VINIFICATION

Short mashing time on the press and sedimentation in the steel tank. Fermentation takes place in steel tank (60%) and small wooden barrel (40%) at approx. 18 to 20°C. The later maturation on the fine yeast took place for about 10 months.