

## 2024 SAUVIGNON BLANC Furth



### 100% Handpicked

The grapes origin from a Sauvignon Blanc vineyard in the village of Furth, situated on the southern side of the Danube, where the Danube Valley opens up towards east and the landscape changes to smooth hills and large terraces.

### Soil

Loess (highly calcerous sandy-silty aeolic sediment from the Alps)

### Harvest und Vinification

Middle of September we picked the juicy and aromatic grapes with 19°KMW by hand. After crushing and destemming and two hours standing time for maceration, the mash was pressed carefully, followed by settling overnight, temperature controlled. The fermentation, temperature controlled by 17-19° C in stainless steel tanks, took about 10 days. On the fine lees till middle of December, bottled end of January..

### Tasting Notes

Shiny yellow colour with green reflexes. Fresh aromas of elderberry blossoms and ripe gooseberrie with hints of lemoncests in the nose and on the pallet. Fresh, round with medium body and nicely balanced, long aftertaste.

### To serve with

Aperitif, Gemüsegerichte, Spargel, Letschogemüse mit Garnelen, asiatische Gerichte, Bärlauchknöderl, Fisch, Meeresfrüchte

### Serving temperatures

10–11 °C

### Best to drink

2025–2028

100% stainless steel

Alc: 13.0%vol | Acidity: 5.6‰ | Res. Sug.: 2.4 g/l

Nutritional Information	(per 100ml)
Energy	71 kcal / 295 kJ
Carbohydrates	1g
of which sugars	0.1g

Contains negligible amounts of:  
fat, saturated fat, protein, and/or salt

#### Ingredients:

Grapes\*, antioxidants: potassium bisulfite  
Contains sulfites

\*from organic farming / organically produced

<https://www.ungerwein.at>

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