

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

Beginning of October we pick the juicy and aromatic grapes with 19°KMW by hand. After crushing and destemming and standing time for maceration, the mash is pressed carefully, followed by settling overnight, temperature controlled. Fermentation temperature controlled in stainless steel tanks. 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

Any vegetable dishes, asparagus, fish, seafood and oysters, wok-dishes, „Letscho“, and „Bärlauch“-dumplings, asian cuisine.

Serving temperatures

10–11 °C

100% stainless steel | Alc: 13.0 %vol

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