

Sauvignon blanc

Ried Hasel



grape variety	Sauvignon Blanc
vintage	2017
quality category	Qualitätswein
country of origin	Austria
wine region	Lower Austria
appellation	Kamptal
vineyard	Hasel
soil	loess
planting year	1984
planting density	approx. 3,600 vines/ha
harvesting date	October 2017
vinification	whole cluster pressing; fermented in barrique barrels (Allier oak with medium toast). malolactic fermentation, complete transformation of malic acid.
aging	in barrique barrels on the fine yeast, blending of all barrels, matured in a steel tank.
must weight	22° KMW
alcoholic content %	13
acidity g/l	5.9
residual sugar g/l	1.0
drinking temperature	14°C

Concentration of ripe cassis with a touch of vanilla. Enormous sweetness due to high extracts. A full-bodied and balanced wine that owes much of its harmony to the perfect use of barrels for aging. A great Sauvignon blanc ensuring a great experience.

