## Sauvignon Blanc

## Ried Hasel







grape variety Sauvignon Blanc

vintage 2018

quality category Qualitätswein

country of origin Austria

wine region Lower Austria

appellation Kamptalvineyard Haselsoil loessplanting year 1984

planting density approx. 3,600 vines/ha

harvesting date October 2018

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 20.5° KMW

alcoholic content % 14
acidity g/l 6.4
residual sugar g/l 1.3
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.