



Nimue – Sauvignon Blanc

Description: Delicate elderflowery, fruity extract, pure minerality, robust structure derived from prolonged maceration period

Recommendation: Nimue, also called the "Lady of the Lake" was a ruler in Celtic mythology. Excalibur was borne from her waters. She was the foster mother of Lancelot and Wizard Merlin's lover. This mystic world is reflected in the complexity of this multifaceted wine. Sauvignon Blanc magically evolves inimitable fruit and vibrancy in this wine. Pure enjoyment on its own at 12 °C (54 °F) or paired with Asian inspired dishes or potato dumplings filled with finely diced greaves.

Details about Sauvignon Blanc – Nimue

Vineyard site: Oberer Satz
Grape variety: Sauvignon Blanc
Vintage: 2016
Wine region: Burgenland
Certification: Organic
Vinification: Open fermentation with 15 days maceration
Maturation: In 500-litre barrels on the gross lees without sulphur until bottling, then minimal addition of sulphur dioxide
Soil: Shell limestone

Analysis

Alcohol by volume: 13 %
Residual sugar: 1 g/l
Acidity: 5.4 g/l
Bottle shape: Burgundy
Bottle size: 0,75 l
Bottle closure: Screw cap
Case size: 6 bottles

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