

BIRGIT BRAUNSTEIN



Sauvignon Blanc

Description:	race, rich and aromatic
Recommendation:	Sauvignon Blanc is one of the finest white wines. The vine produces fresh wines with spicy gooseberry aromas. They are characterized by an inimitable mineral tone and a supportive acid structure. The Sauvignon Blanc tastes of elderberry and gooseberry. It remains juicy and elegant. It is an intense wine for strong starters and herbal dishes. Sauvignon Blanc goes well with fish, seafood, chicken, goat cheese and strudel (eg wild garlic strudel).

Details about Sauvignon Blanc

Vineyard site:	Leithaberg, Fellmühlspitzacke
Grape variety:	Sauvignon Blanc
Vintage:	2018
Wine region:	Burgenland
Certification:	Organic
Vinification:	Fermentation in stainless steel tank
Maturation:	6 months on the fine lees, 3 days on skin
Soil:	shell limestone

Analysis

Alcohol by volume:	13,5 %
Residual sugar:	1.0 g/l
Acidity:	4.5 g/l
Bottle shape:	Burgundy
Bottle size:	0.75 l
Bottle closure:	Screw cap
Case size:	6 bottles

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