



SAUVIGNON BLANC RISERVA DOC
SOUTH TYROL 2023

Stein

The grapes for our selection, Sauvignon „Stein“, grow at an altitude of 520m at the southernmost point of the estate. The grapes thrive here on a slope sloping slightly south between two large rock formations. Due to the large amount of rock and the given microclimate, our selection has a great depth and minerality. The grape's growth in semi-shade and the great difference in temperature between day and night give us both exotic and greenish notes with a salty and long finish.



Variety: 100% Sauvignon blanc



Yield: 45 hl/ha



Drinking maturity: : 6 years +



Alcohol: 13,5 % Vol.



Drinking temperature:
approx. 12°C



Maturation of the wine:
wooden barrel



Food pairing: Crustaceans, brook
char, tuna carpaccio, vegetable
risotto, poultry



Acidity: 6,4 g/l
Residual sugar: 0,6 g/l

TASTING NOTE

The freshness in the wine is a surprising contrast to the fruity sweet bouquet. A wine with a great variety of flavours. The aroma is reminiscent of gooseberries and intense citrus, complemented by the light scent of freshly mown grass. The taste is dominated by the harmonious minerality paired with a pleasant acidity.

VINIFICATION

Short maceration on the press and sedimentation in steel tanks. Fermentation takes place 100% in 500 l wooden barrels (tonneaux) at approx. 18 to 20°C. Subsequent ageing on the full lees for approx. 10 months. The wine is only released for sale after a total maturation period of two years.