

# SAUVIGNON BLANC

## 2023

vineyard name: vineyards of Feuersbrunn

grape: Sauvignon Blanc elevation: 725-1090 feet

exposure: south-facing vineyards average age of vines: 5-40 years farming practice: Organic, vegan

## the vineyard

The character of this Sauvignon Blanc is influenced mainly by the loess soil. Small vineyard on the Hengstberg in Feuersbrunn with a south-facing exposure.

## wine production:

It is a single variety wine which was picked by hand and afterwards slowly fermented and aged on the yeast in stainless steel tanks.

alcoholic content: 13.0 % by vol

total acidity: 6.5 g/l residual sugar: 1.0 g/l potential: 2023 - 2028

#### tasting notes:

Elderflower, yellow-fruity, melting, charming, juicy freshness, solid, extremely pleasant.

## food pairing:

Serve with simply prepared dishes as fish, pork or chicken, on the side with vegetables.

Ideal temperature to drink: 45-50°F



## WINERY JOSEF BAUER

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wine-maker: Florian Bauer

region: Wagram - Austria

geography: located one hour west of Vienna at the northern part of the Danube and on

Wagram (hill)

climate: continental/ Pannonian

soil: loess soil











