



## SAUVIGNON BLANC SEKT 2015

Langenlois /Kamptal/Austria

In the nose typical Sauvignon Blanc aroma, fascinating fruit, vegetal notes like sweet red paprika, flavors of black currant and classic gooseberry aromas, on the palate very elegant, nice minerality with some spiciness and balanced –clean, crisp, aromatic, long finish.

### Verification:

After the second fermentation the sparkling wine ages for around 18 months on the yeast. Our goal is to underline the varietal character.

The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting makes sure that only healthy grapes come into the cellar.

**Serving Suggestion:** sea food, lobster, salomon, dishes with pepper

Sauvignon Blanc

Vineyards around Langenlois

Loess

2015

Middle of October

13,5 %vol.

8,0 g

7,2 g

Grape Variety:

Vineyard:

Soil:

Vintage:

Harvest

Alc:

Residual Sugar:

Acidity:



UPC: 787 2633 16016

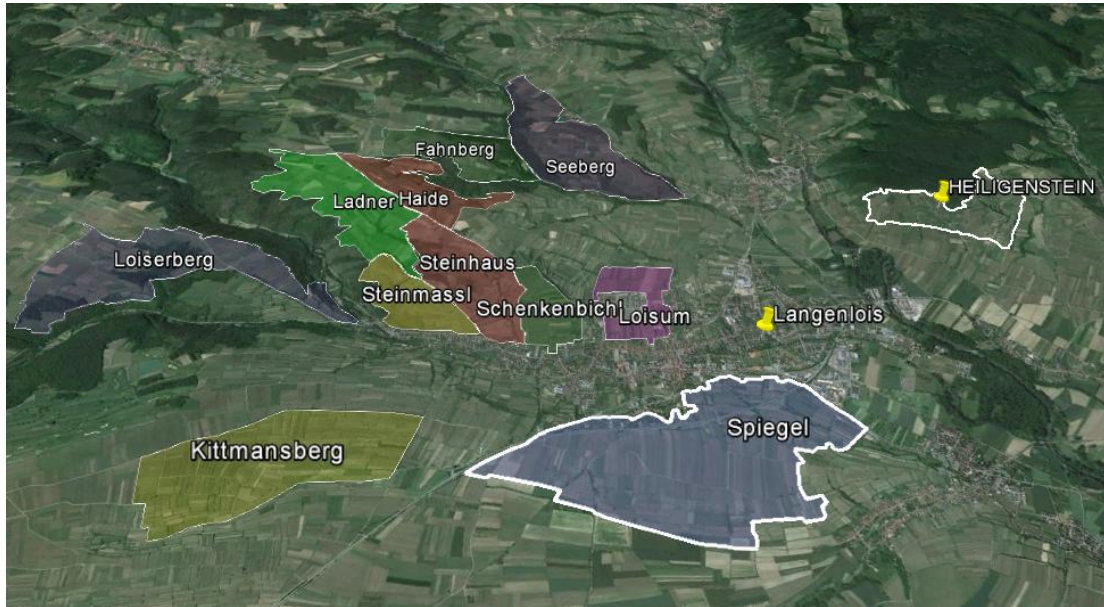
12 bl/cs layer: 14 cases

pallet: 56 cases





## SINGLE VINEYARD



Steinhaus  
Heiligenstein  
Koglberg

Kittmansberg  
Loisiumweingarten  
Lamm

