

Sauvignon Blanc 2023



Located on the right bank of the river Danube, is **Hollenburg**, the southernmost district of Krems, also called **Austria's white wine capital**. Our winery is situated within this historical region of the **Kremstal**, where viticulture was practiced evidently **400 years A.D. by the Romans**. The love for wine is deeply rooted in our family for far over a century, and since 1868 the winery is family – owned.

Quality grows outside in the vineyards, where the soils are dominated by loess and supplemented by conglomerate and gravel. The warm Pannonian climate form the east meets the Continental influenced climate of the higher situated Waldviertel. This results in extreme temperature differences between day and night, which has intense positive effect on the formation of flavour. Foundation for producing great wine is sustainable treatment of soil and vineyards. To maintain the nature given quality, we only work with gentle treatments and few interventions in the cellar. "I make the wines for myself, I can only sell the wines that I like."

Origin: Lower Austria

Location: The grapes originate from our vineyards of our

vineyards, which belong to the best vineyards of

Hollenburg.

Analyse: Alcohol: 12,5% vol

Residual sugar: 2,9 g/l Acidity: 6,2 g/l

Closure: Screw Cap
Soil: conglomerate
Vinification: steel tank

Characteristic: Unmistakable, discreet variety bouquet. A classic

Sauvignon Blanc juicy, crystal clear and with slight hints of ripe yellow fruit. On the palate sympathetic cassis and gooseberry notes and green bananas in the

finish, lively and sympathetic.

Recommendation: Our Sauvignon is a very good companion for fish

and poultry dishes.

Ideal drinking point: 2022 bis 2024

Drink temperature: 8-10°C

EAN Bottle: 9120010693 81 6 EAN Case: 9120010693 82 3







