



<u>type:</u>	Sauvignon Blanc trocken
<u>growing region:</u>	Pfalz
<u>soil profile:</u>	limey loess
<u>yield:</u>	3500l/ha
<u>alcoholic level:</u>	13,06% Vol.
<u>residual sugar:</u>	0,4 g/l
<u>acidity:</u>	6,8 g/l
<u>vinification:</u>	selected grapes graduated manual harvest 12 hours mash holding time cooled fermentation in big wooden casks
<u>winedescription:</u>	A very ripe and cool Sauvignon. Smells of passion fruit, mango, lychee, tense gooseberry and a hint of peppermint. On the palate you can find very fine and discreet notes of wood. The fresh acidity and the fine minerality make a fantastic finish.
<u>drink temperature:</u>	12° C
<u>food recommendation:</u>	marinated asparagus with graved salmon, mousse of smoked halibut with salmon-tartar