



WINKLER-HERMADEN

WEINGUT



Technical Sheet

SAUVIGNON BLANC

Sauvignon Blanc, Kapfenstein

ABOUT

The winery's Kapfensteiner Sauvignon Blanc is cultivated on fine, silty sediments and matured purely in steel tanks. Under the almost lime-free layer of soil of the south-facing vineyard there is water-permeable tuff rock, which gives the wine a finely structured minerality. The local wine is fermented in steel tanks and matured on the yeast for seven months.

TASTING NOTES

Subtle notes of gooseberry, elderflower and flint. Elegant body, lively acidity, combined with a fine ashy minerality on the finish.

FOOD PAIRINGS

Goat cheese, smoked salmon, fresh oysters and grilled white fish, crispy fried chicken, and fresh asparagus with hollandaise sauce.

VINIFICATION

Steel tanks, 7 months on the fine lees organic.

GRAPE VARIETAL | Sauvignon Blanc

ORIGIN | Ried Schlosskogel, southern slope, a south-western foothills of the Kapfensteiner Kogel

ACID | 5.8 g/l

RESIDUAL SUGAR | 1.1 g/l

ORIGIN | Vulkanland Styria

QUALITY LEVEL | Quality wine

ADDITIONAL QUALITY LEVEL | Kapfenstein DAC

STYLE | Dry

ALCOHOL | 12.7%

SERVING TEMP | 10-12 °C

