

Allacher



2023 SAUVIGNON BLANC RIED GOLSER HOFWEINGARTEN

Grape Variety(s): 100% Sauvignon Blanc

Vineyard: Hofweingarten

Alcohol: 13,5%vol

Acidity: 5,7 g/l

Residual sugar: 6,5 g/l

contains sulphites

Description:

The Sauvignon Blanc from the Hofweingarten vineyard impresses with its intense ripeness and a balanced, mild and fresh acidity. In the nose it develops beguiling aromas of gooseberries and elderflower fruit. On the palate, the wine is strong and full-bodied, with an impressive fullness. The finish is remarkably long and the wine leaves a lingering presence. This Sauvignon Blanc is an outstanding example of the variety and embodies its characteristic properties to perfection.

Vinification:

The wine was fermented cooled in stainless steel tanks. Fermentation took place very slowly and lasted 16 days. After fermentation, the wine was drained and filled into old barrique barrels, where it sat on the fine lees for 8 months. This gave the wine additional complexity and a pleasant texture, which further refined it and gave it a harmonious structure.

Serving temperature: 8-10 °C