

Allacher

2025 SAUVIGNON BLANC

Grape Variety(s): 100% Sauvignon Blanc

Alcohol: 12%vol

Acidity: 6,1 g/l

Residual sugar: 3,4 g/l

contains sulphites

Description:

On the nose there is a pleasant, intense scent of gooseberries and elderberry flowers; Lively on the palate with subtle grassy notes; very full-bodied, harmonious with perfect harmony in the finish; one of the most typical representatives of the Sauvignon Blanc variety.

Vinification:

The grapes were destemmed and left on the mash for 12 hours. This is particularly important for aromatic grape varieties in order to promote aroma leaching. The grapes were then gently pressed. The must was completely clarified through natural settling. The must was fermented cooled in a stainless steel tank to produce a wonderful wine. The contact with the fine yeast was intensified by stirring weekly. This makes the wine rounder and smoother and stays fresh longer.

Serving temperature: 6-8 °C

