

Sauvignon Leisen DOC

The pronounced freshness of our Sauvignons is a consequence of its unique single location, 500 metres above sea level, while our winemaker knows how to emphasise the aromas of fruits and flowers, storing the wine in stainless steel vats.

Straw-yellow with greenish reflexes, the wine features aromas of grapefruit, peach, freshly cut grass, tomato leaves and nettles. It is moderately heavy, juicy and fresh on the palate with a pleasant mellowness and a good length.

Our Sauvignon pairs best with fine fish dishes, salads and vegetable dishes, antipasti and fresh goat's cheese.

Tasting notes:

Pale yellow with a light, greenish hue.

Fresh, fruit-heavy flavour of pink grapefruit and juicy peach, combined with elegant herbal notes of freshly cut grass.

Well-structured acidity on the palate, smooth though lively character and good finish.

10-12°C; Cellaring recommendations: Up to 5 years

Wine and food pairing: Perfect with fish, salads and vegetable dishes, hors d'oeuvres and fresh goat cheese.

Grape variety: 100% Sauvignon Blanc - various clones

Terroir: Kaltern - Leisenpuiten: 500 m above sea level. Single vineyard in Kaltern -Mitterdorf. Sandy loam with excellent water retention.

Training system: Guyot

Yield per vine: 1.4 kg - 60 hl/ha

Production process: Brief cold soak and subsequent temperature-controlled fermentation at 15-18°C.

Aging: Aged in stainless steel tanks on the fine lees for 4 months.

