

SAUVIGNON BLANC

RIED SCHLOSSBERG 2020



GRAPE VARIETY:	Sauvignon Blanc
DEVELOPMENT:	Quality wine dry
VINEYARD:	Schlossberg
ALCOHOL:	11,7 % vol.
ACIDITY:	6,9 g/l
RESIDUAL SUGAR:	2,5 g/l
DRINKING TEMPERATURE:	8-10° C
STORABLE:	5 years
VINIFICATION:	First harveste 2/3 on September 14 th ., second harvest 1/3 on October 17 th ; the different wines were blended and bottled on February 25 th , storage in steel tanks.
CHARACTERISTICS OF WINE:	Aroma at the beginning of yellow gooseberry, a hint of mango and passion fruit and very fine spicy notes. A very juicy and balanced Sauvignon Blanc on the palate. Still very young and at the beginning of a very big development.