



2019

SAUVIGNON BLANC

Beerenauslese sweet

alcohol: 12,5% Vol.
residual sugar: 112g/l
acidity: 6,8g/l
natural cork

SOIL & VINEYARD

black earth with gravel
Lüss. planted in 2004

PRODUCTION

harvested in early December with 70% noble rot. after short skin contact pressing and temperature controlled fermentation. aged in stainless steel

CHARACTER

Be my style of elderberry syrup. Just kidding. ;-)

But it's so amazing. Still so much of the varietal character in it. Paired with discreet honey-notes, pineapple and dried apricots.

This wine is storable for many years.

everything but ordinary.