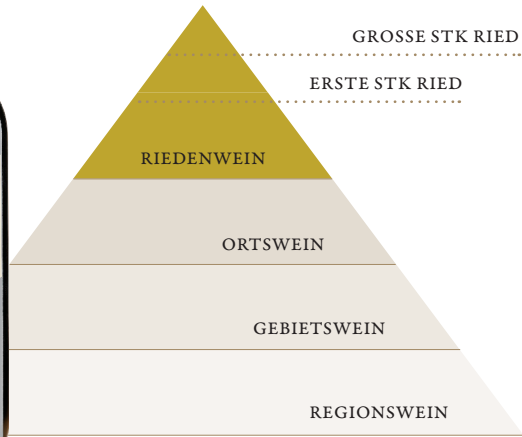


2019 Reserve Sauvignon Blanc

Alcohol 14,0 vol. %

Acidity 5,9 g/l

Residual sugar 1,6 g/l



Reserve

The basin-shaped Kranachberg, with its south-southwest exposition, is situated at approximately 500 meters above sea level. The soil here consists of permeable pebbly sand – with no limestone content – and delivers fresh and salty minerality like nothing else. Sauvignon Blanc Reserve is just made in the best years with the best conditions. We use the grapes from our oldest wines which are between 32 and 34 years old, from the best land parcel.

Soil

The soil of Kranachberg is mostly gravel and/or sand: large-grained alluvial deposits, partly loose & partly solidified.

Vintage 2019

The beginning of 2019 was over mild and very dry, cold periods like the previous year were missing. Dissolving rains in spring followed by the coldest May for since years delayed the growing of the vines a little. The bloom came about 10 days later than in the years before. June, July and August were exceptionally warm. Some heat waves with torrential strong rainfalls dominated these summer months. The harvest began in mid-September and developed very well through mild days. We were very lucky that year, because of rainfall during the harvest did not occur. The nights were very cold, which gave the wine great structure and acidity.

Vinification

Harvested by hand. 20h maceration. Spontaneous fermentation and maturation took place in 500 liter wooden barrels. The maturation lasted approximately 30 months

Tasting note

A very elegant wine with a lot of potential, it shows the soil of Kranachberg at its best. Tones of mandarin zest, white peach and delicate herbal spices, inviting bouquet. Juicy, good complexity, white tropical fruit, powerful and mineral, already well balanced and drinkable, salty aftertaste, an elegant food companion, sure further development potential.

Drinking recommendation

Optimal drinking temperature: 10-12°C degrees
Should be decanted.

A wine for main dishes with a lot of spices and taste.
Also fine with hot asian cuisine.

FP 96

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