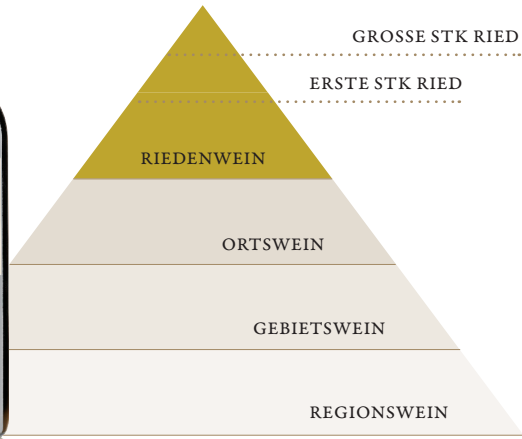


# 2020 Ried Dirnbeck Sauvignon Blanc

Alcohol 13 vol. %

Acidity 6,4 g/l

Residual sugar 1,1 g/l



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## Ried Dirnbeck

The Ried Dirnbeck is situated at approximately 400 - 450 meters above sea level and is orientated west. It is part of the Kranachberg, but because of its outstanding climate, this vineyard got his own name. It is cooler than the usual Kranachberg and the vines are about 10 years old

## Soil

The Soil there is also a little bit different. We find there sand, conglomeration and quartz sand.

## Vintage 2020

After a dry winter with little snow and rain, the new year started with warm temperatures. Flowering occurred at the usual average time (mid-June) and was generally unproblematic. There were neither dry periods, nor strong thunderstorms in the summer and so we started, under perfect conditions, the harvest in mid-September. Also, the climate in autumn was very favorable. We had less rain and ideal temperatures. There were around 20 degrees during the day and cool and fresh nights. These conditions were ideal and produced perfectly ripe grapes. Due to these conditions the vintage 2020 will be exceptional. The wines are already delighting with their beautiful balance - the regional wines as well as the local wines and the vineyards.

## Vinification

Harvested by hand. 10h maceration. Spontaneous fermentation in steel tanks. The maturation lasted approximately 12 months.

## Tasting note

The soil of the Ried Dirnbeck is reflected in the wine. Cool spice and fine minerals make the wine very interesting and playful. There are hints of mirabelles and pea pods. Tight on the palate!

## Recommendations

Optimale Trinktemperatur: 12 – 14°C

Drinking temperature 12 – 14°C

This wine could be served with pasta or risotto with asparagus or spinach for example.

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