

2021 Ried Dirnbeck Sauvignon Blanc

Alcohol 13,5 vol. %

Acidity 6,4 g/l

Residual sugar 1,1 g/l



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 at the Ried Dirnbeck is a mix of sand, conglomeration and quartz sand. This composite causes a cool minerality in the wine.

Vintage 2021

This year began with a long winter with a lot of snow and rain. Because of the soil moisture, we had perfect conditions for the budding. Unfortunately, the weather in spring was very variable and so the bloom appeared at the end of April. Very high temperatures caused a poor fruit set. After the bloom we had cold phases so the growth was inhibited but a nice and warm summer helped the vines to regain the lost time. The grapes were nearly perfect with a nice fruitiness and good acidity. The harvest began in the third week of September and could be done unhurriedly and by plan. We had 1/3 less harvest but the quality was excellent for it! We are looking forward to a great vintage 2021 with a nice ripeness, a pronounced freshness and huge flavor variety.

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!

Drinking recommendation

Drinking temperature 12 – 14°C

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

Falstaff 93

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