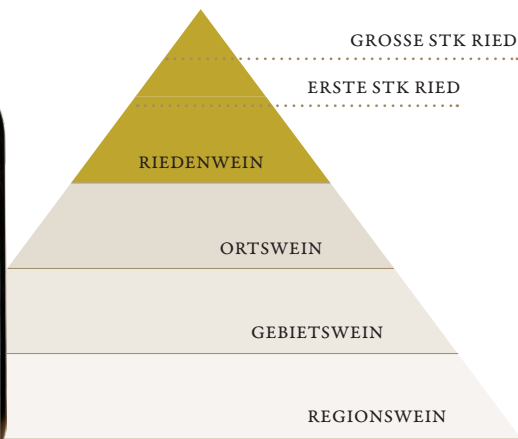


2020 Ried Loren Sauvignon Blanc

Alcohol 13,5 vol. %

Acidity 7,5 g/l

Residual sugar 2,3 g/l



Ried Loren

Ried Loren is south-facing site situated at approximately 550 meters above sea level. You find Ried Loren at the famous Pössnitzberg in Leutschach at the border to Slovenia.

Soil

The Soil on this Ried is called Opok. Opok is the regional, common name for a typical Styrian soil: the marl soil, made of limestone marl. These are formerly muddy sea deposits into which rivers washed coarser material such as sand and gravel. Opok is a very dense subsoil that is difficult to work with.

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. Spontaneous fermentation, maturation took place in wooden barrels and lasted approximately 18 months.

Tasting notes

A nice herbal spice, a hint of white flowers and ripe currants characterize this Sauvignon Blanc from Ried Loren. The bouquet smells delicately of capers. In the finish it is powerful with ripe tropical fruit and an integrated acid structure. The finish is mineraly with a salty aftertaste.

Drinking recommendations

Drinking temperature 12 – 14°C

Should be decanted

This wine fits good with nippy or spicy fish dishes.

FP 94

HANNES SABATHI

WEINGUT HANNES SABATHI
Kranachberg 51, 8462 Gamlitz – T +43 3453 2900, F -29

office@hannessabathi.at
www.hannessabathi.at

