



## SAUVIGNON BLANC BEERENAUSLESE 2021

ALCOHOL: 8,5 %  
RESIDUAL SUGAR: 198,7 g/l  
ACIDITY: 9,8 g/l

TYPE OF GRAPE:  
Sauvignon Blanc

VINIFICATION:  
Fermented and stored in stainless steel vats  
Drinking temperature: 10-12°

CHARACTERISTICS:  
Bright golden yellow; gently fruity bouquet of light tropics, passion fruit, young papaya, some orange mint, fresh citrus zest and white currants and a rain-soaked flower meadow; fresh and cheerful appearance with wonderful, lively acidity, great structure, white citrus fruit aromas spread on the palate and fine tropics remain in the finale that doesn't want to end; Summer sweetness with vibrancy!

OUR RECOMMENDATIONS FOR THIS WINE:  
Desserts with exotic fruits, Salzburger Nockerl.