

PÉT NAT SAUVIGNON BLANC, 2022



VARIETY	Sauvignon Blanc
VINTAGE	2022
CATEGORY	natural sparkling wine
VOLUME (L)	0,75 L
WINE-GROWING REGION	Nitra wine-growing region
WINE DISTRICT	Želiezovský
WINE VILLAGE	Farná
VINEYARD	Iklad Hill
PLANTING YEAR	2018
SOIL	brown soil+clay
COLLECTION DATE	07.09.2022
SUGAR CONTENT [°NM]	20
ALCOHOL [% obj.]	12
RESIDUAL SUGAR [g.l-1]	1,7
ACID CONTENT [g.l-1]	8
CAP	crown cap
PRODUCTION BATCH	L77



SENSORY DESCRIPTION OF WINE

Greenish colour with a yellow tint, natural turbidity with a layer of sediment is not a defect. The fragrance is dominated by herbal notes with a trace of citrus. The taste is refreshing, with sharp acids and natural pearliness.

FOOD RECOMMENDATION

mushroom risotto, vegetable chow mein

SERVING TEMPERATURE

7-8°C

MATURING POTENTIAL

1-2 years

VINIFICATION

Hand-picked Sauvignon Blanc grapes underwent cold fermentation in a stainless steel tank. Fermentation was completed in the bottle, which is sealed with a crown cap.