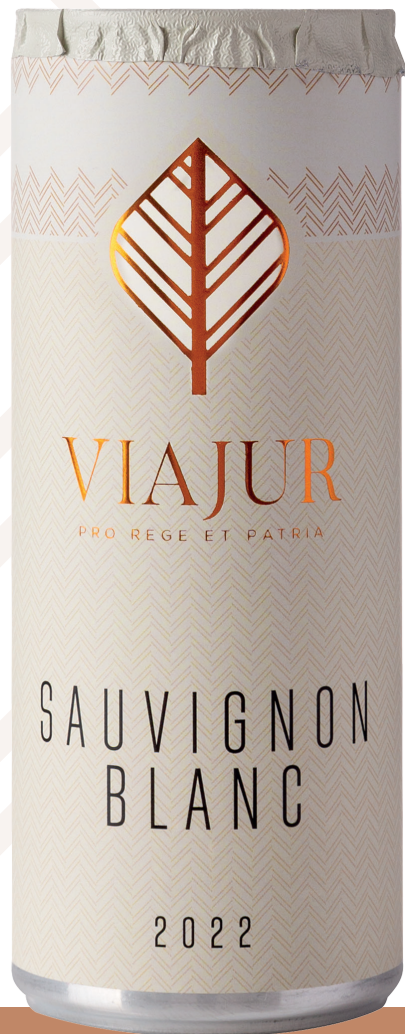


SAUVIGNON BLANC 2022, can



VARIETY	Sauvignon blanc
VINTAGE	2022
CATEGORY	white dry
VOLUME (L)	0,25 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	25.09.2022
SUGAR CONTENT [°NM]	20
ALCOHOL [% obj.]	11,5
RESIDUAL SUGAR [g.l-1]	5
ACID CONTENT [g.l-1]	8
CAP	screw type stopper
PRODUCTION BATCH	L83



SENSORY DESCRIPTION OF WINE

The colour of the wine is light yellow-green. The nose is significantly herbal with tones of limes and gooseberries. The varietal taste is characterised by an intense, solid acid and a juicy aftertaste.

FOOD RECOMMENDATION

oysters, shrimp, sushi, asparagus

SERVING TEMPERATURE

9-11°C

MATURING POTENTIAL

2-3 years

VINIFICATION

The grapes were meticulously hand-harvested three times. For the first and second harvests, the grapes were pressed after destemming, and the clarified must underwent fermentation at low temperatures. However, for the last harvest, the grapes were macerated for 24 hours after destemming. The resulting wine is a blend of all three harvests, contributing to its complexity and depth. Furthermore, the wine was produced using a reductive wine-making approach.

