

Tasnim Sauvignon Blanc Schwarhof DOC 2005

Harvest	Date of harvest	25.09.2005	
	Soil	Sandy-limy soils	
	Trellising system	Espalier	
	Yield (hl/ha)	69	
	Quantity (lt/cases)	3450	383
	Grape variety	100% Sauvignon blanc	

Vinification	Preferm. operations	Pressing of the entire grapes for 5 - 6 h	
	Fermentation tanks	Stainless steel tanks + barriques (7%)	
	Time of fermentation	5 - 6 weeks	
	Temp. of fermentation	17° to 23°C in barrique	
	Type of yeast	Yeasting	

Ageing Bottling	Ageing	Stainless steel tanks	
	Malolactic-fermentation	No	
	Fining	Yes	
	Filtration	Yes	
	Date of bottling	15.05.2006	

Tasting			

To serve at	9° - 11°C
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Best to drink	2005 - 2010
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Analysis	Alcohol (vol. %)	13
	Sugarfree extract (g/l)	22,6
	Acidity (g/l)	6,19
	pH	3,24
	Residual sugar (g/l)	1,6
	Volatile acidity (g/l)	0,22
	Total sulphur (mg/l)	67
Free sulphur (mg/l)	18	



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20.06.2006