

Sauvignon 'Stern' DOC 2007

grape variety	Sauvignon Blanc
clima	climate of the Mediterranean Alps with especial cold nights
soil	heat storing glacier deposit soil
cultivation	trellis training system
yield	50 hl/ha
vinification	fermentation at low temperature levels; storage in stainless steel tanks; particularly careful treatment to save the typical fruit aroma
bottling	february 2008
analysis	alcohol: 13,8% vol. total acidity: 6,6 g/l residual sugar: 3,3 g/l
drinkability	2008-2011
degustation	Bright straw yellow. Fine delicate aroma of blooming elder, quince and yellow gooseberry. Multi-layered on the palate with vivacious acidity. A wine with a smooth elegant body and long lasting aftertaste.
dish ideas	This Sauvignon 'Stern' goes very well with seafood und various variations of vegetable rice.
service temperature	7-9° C



Erste & Neue Kellerei