



KITTEL SAUVIGNON BLANC

2022

WINEMAKER: Stefan Pratsch

VARIETALS:
100% Sauvignon Blanc

REGION:
NIEDERÖSTERREICH, AUSTRIA
For centuries, the Weinviertel, in lower Austria, has been the region that delivers its wines to Vienna as it borders the city. Due to the rolling hills of the region the vines are grown on the tops of the hills to have better aeration and better drained soil.

PRODUCTION:
1,000 cases
SOURCE: Kittel (Alluvial soil, loam, lime and clay—vines 9 years of age.
CERTIFIED ORGANIC
YIELD: 4 Tons/Acre

TRAINING SYSTEM:
Guyot double, ideal for the region of Wein- viertel with its gusty winds. The canopy is held well that it allows the grapes to dry easily, thus avoiding fungal diseases, and light to permeate easily, thus enhancing optimal ripening of the grapes.

VINIFICATION:
Gentle processing with hand picking and ultra-gentle destemming guarantee minimal fruit damage. The skin is in contact for 34 hrs., fermented at 20°C in steel tanks, accompanied by temperature- controlled fermentation on its lees until April. Fermentation takes place at very low temperatures (16°C/60°F) to achieve the brightest aromatic components.

A blanket of inert gas is also used to maximize aroma and flavor potential. Gentle processing of the grapes as well as the juice guarantees optimal quality.

TASTING NOTES:
Yellow peppers, nettles and gooseberries, herbal notes, ripe mouthfeel, salivating fruit of yellow grapes and citrus, sweetness, aromatic, full-bodied.

TECHNICAL NOTES:
12.5% alcohol
2.0 g/l residual sugar
6.0 g/l total acidity



UPC: 0 89832 92070 0
12pk | 750ml

