



KURTATSCH
KELLEREI · CANTINA

SAUVIGNON 2021

ALTO ADIGE DOC



Sauvignon Blanc

450-600 m a.s.l., east, sandy - and gravelly soil, rich in dolomite

Cold maceration in the press, temperature controlled fermentation in stainless steel followed by ageing on the fine lees

Alcohol: 13.5% by volume

Total Acidity: 6.2 g/l

Residual Sugar: 2.2 g/l

Optimum Maturity: 1-3 years

Method of Cultivation: Sustainable

Bottle Sizes: 750ml

ABOUT THIS WINE

Sauvignon vines prefer airy sites with limestone soils such as the steep slopes of Cantina Kurtatsch between 450 and 600 m a.s.l.. The evening fall winds provide cooling climate regulation. On these deep, gravelly dolomite chalk soils, a type of dainty Sauvignon develops that is reminiscent of elderflowers, gooseberries and exotic fruits. In the mouth it is balanced and juicy. The lively acidity gives its body a striking outline. Typical for this Sauvignon Selection is the salty notes on the palate, which draws the finish out in length.

*Sustainable Practicing
Organic Practicing*