



# Sauvignon Lahn 2018

This striking grape variety, which has a strong aroma, has been increasingly cultivated in the Überetsch area since the 1980s. The stony limestone gravel and cool fall winds at the foot of the Mendel Massif produce a lively and expressive Sauvignon from the Lahn Vineyards. With refreshing acidity, delicate minerality, the Lahn Sauvignon really makes a splash as a trendy white.



Bright with a slightly green shimmer



Aromas of pineapple, elderberry, gooseberry and honey



Mineral, refreshing and balanced

## Grapevines

**Variety:** Sauvignon

**Age:** 10 to 25 years

## Area of Cultivation

**Sites:** Vineyards in Eppan/Berg (480–550 m)

**Exposure:** Southeast

**Soil:** Limestone gravel

**Training System:** Guyot

## Harvest

Early to mid of September; harvest and selection of grapes by hand

## Vinification

Fermentation and development on the lees in stainless-steel tanks until the end of February

## Production

**Yield:** 60 hl/ha

**Alcohol Content:** 13,5 %

**Acidity:** 5,9 g/l

## Serving Temperature

8 to 10 degrees

## Pairing Recommendations

The asparagus wine in South Tyrol also pairs nicely with light Asian cuisine such as sushi or Thai chicken skewers with peanut sauce (satay) in addition to Alpine delicacies such as quail breast with chanterelle mushroom tartare.

## Storage/Potential

4 to 5 years

## Recommended glass



## Awards

2014: Not yet related

2012: 91 Points Wine Enthusiast