

BRAUNEWELL

SELZTAL IN RHEINHESSEN



SAUVIGNON BLANC

DRY // ESTATE WINE

ESTATE WINES are our juicy varietal wines from the Selztal. They are types for sophisticated drinking events, fine dining or a good party. Braunewell // Sauvignon Blanc represents the international performance of the agile winegrower family. Grown in one of the best locations of the Selztal, protected from the wind and facing the sun, the grapes ripen optimally.



// WINE Racy, piquant-fruity Sauvignon Blanc with loud aromas of green pepper, kiwi, lychee, gooseberry, elderberry and currant. Strong on the palate with harmonious sweetness and acidity and a balanced aftertaste.



// SOIL loamy limestone soils, partly marl and clay marl



// HARVEST The grapes for this wine come from the main harvest in the last two september weeks. All grapes are picked and selected in the early morning hours at cool temperatures, so that the fine aromas are spared and only healthy, ripe grapes reach the wine press.



// YIELD 98 hl/ha



// CELLAR and STORAGE 36-48 hours of maceration, fermentation in stainless steel tanks and older wooden barrels, followed by storage on the lees until the mid of February. Bottling in March.



// RECOMMENDATION Asparagus sour cream terrine with orange; Sushi variations, Asian dishes, aromatic fish and seafood dishes.



// STORAGE CAPABILITY to at least 2023



// DRINKING TEMPERATURE 9-11°C



// ANALYSEWERTE Alkohol: 12,0 % vol. // Säure: 6,7 g/l // Restzucker: 6,3 g/l



// TECHNICAL DATES Abfüller Braunewell GbR // Am Römerberg 34 // 55270 Essenheim
Qualitätswein Rheinhessen // 0,75 L // contains sulfites
EAN Code 4260309950154