

# Sauvignon Blanc 2023

The Sauvignon Blanc is one of the best known wine varieties all over the globe. In Austria it is most respected for exceptionally aromatic and fruity wines with nice acidity that are ideal food companions. In the warm times of the year, Austrian Sauvignon Blancs are also always a hot tip while sipped cold. Sauvignon Blancs from Gols are generally very aromatic, fruity with tropical flavours and a balanced acidity.

## Tasting notes

Our Sauvignon Blanc shines brightly in the glass. Its bouquet appeals with notes of Gooseberry and exotic Passion Fruit. The taste is firm and elegantly structured with agreeable acidity and a harmonic, lively finish.

## Food suggestion

This wine is an excellent fit to savoury herbal sauces, asparagus, vegetables and light fish or meat dishes. Served as aperitif it will easily prepare your palate and animate it for the upcoming treats.

## Ageing potential

Best to drink within 2 to 3 years after the harvest.

## Details

Drinking Temperature: 10° C, Alcohol Content: 12.5 %vol, Sugar Content: 2.7 g/L, Acidity: 5.6 g/L

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Gently fragrant like the daisies.

Flowers are a very important part of the plant mix that is an organic vineyard. They offer food for insects and are thereby an essential contributor to the vineyard's biodiversity. On the dry, scanty boundaries of the vinyards daisies grow. Bright and with their fragrant scent they are easy to discover from afar.