

First 2021 ORGANIC

It is a blend of 60% Sauvignon Blanc and 40% Cabernet Blanc. Cabernet Blanc is a fungus resistant variety, harmonizing perfectly with the Sauvignon Blanc. The grapes were handpicked early in the morning to retain their fresh and fruity character. After that we gently pressed them with a pneumatic press and let the sediments settle down. The juice was then racked in an insulated stainless-steel tank to run a temperature-controlled fermentation. This leads to the fruity aroma compounds in the finished wine. After the fermentation the wine was left for two weeks on the lees to get a smoother character. The aroma compounds are very fruity from yellow citrus fruits up to green pepper.

Short presentation about the winemakers:

Sebastian attended the Federal College for Viticulture and Pomology in Klosterneuburg, where his knowledge and practical skills come from. Thomas attended a tourism and gastronomy-management school and completes the symbiose with his knowledge about promoting.



Our thoughts about the label:

The Cameroon-sheep, which shows its tongue, should present the playfulness of the wine. The bees present one of Sebastian's hobbies, because he owns some beehives. The colour green should explain the youthful freshness and its easy drinking character.

age of the vine:	5-15 years
soil:	alluvial soil with high lime components
date of harvest:	10 th of. September
food pairings:	tapas, asparagus, fish, white meat, or just as an aperitif
vineyards:	Lores & Kellerried



A big congratulation, to all the co-workers for their big help! Without them we wouldn't have been able to produce this fantastic wine.

alcohol: 12,5% Vol.

acidity: 5,8%

residual sugar: 2,5 g/l