

Sauvignon Blanc 2017

Government inspection number F 12/18

The Krems sand pit, first mentioned in 1215 as 'Sandgrub', consists mainly of loamy fine sand with coarse fractions of crushed stone and gravel in the subsoil. A moderate sloping toward the south offers ideal conditions, especially for the Green Veltliner.

Due to its high water retention capacity (1 cubic metre of earth can hold up to 180 litres of water) even in dry years, the soil provides the vines with plenty of water. Plus we have added to this vineyard about 30 cm of organic straw mulch and thus were able to raise the extract values considerably.

Analysis: 12.5 % alcohol by volume
4.8 g residual sugar
6.9 % acid

Tasting: A pleasant fragrance of fresh blackcurrant leaves, red pepper and lemon balm, accompanied by delicate grassy highlights. A sharp acid and lively edge with a fruity and lingering aftertaste taking centre stage.

Cuisine: The ideal complement for baked ham, seafood, asparagus, cervelle de veau baked or with eggs, but this wine is also a joy to have with a mixed grill in the summertime.



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