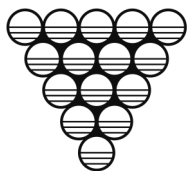


GEBRÜDER
NITTAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



SAUVIGNON BLANC RIED OBERE HEIDE 2025

Versatile wine for culinary delights.



ORIGIN: Austria, Burgenland, __OTHER__, Gols, Obere Heide

CATEGORY: Dry, White, Still wine

GRAPES: 100% Sauvignon Blanc

WINE DESCRIPTION

Pale yellow, intensely aromatic on the nose, delicate herbal spiciness with hints of yellow tropical fruit and ripe gooseberry. On the palate, it is juicy and round, with elegant fruit, a touch of elderflower, charmingly spicy, powerful yet balanced, with a fine length.

TERROIR

The soil is rich and highly fertile black earth- chernozem resting on a limestone sediment bed, with an upper layer composed of sand, gravel, and organic material. Chernozem is known for its abundant humus content, making it one of the most fertile soils in the world.

VITICULTURE

Year-round beneficial cover crops in every second vine row, with additional full coverage for 6 months of the year. Careful vine pruning and early leaf work ensure vigorous vines. Moderate leaf thinning is crucial for keeping the grapes healthy until harvest in the fall.

VINIFICATION

Gentle processing, temperature-controlled fermentation, and storage in stainless steel tanks.

FOOD PAIRING

This wine pairs perfectly with a variety of dishes. Try it with grilled chicken, creamy asparagus risotto, grilled shrimp skewers, quinoa salad with roasted vegetables and feta cheese, or pan-fried zander with parsley potatoes.



ALCOHOL: 12.0%
TOTAL ACIDITY: 6.7 g/l
RESIDUAL SUGAR: 2.9 g/l
DRINKING TEMPERATURE: 8-12° C

BOTTLE SIZES: 0.750l
CLASSIFICATION: Qualitätswein
VEGETARIAN: Yes
VEGAN: Yes