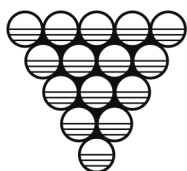


GEBRÜDER
NITNAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



SAUVIGNON BLANC EXQUISIT 2023

Sip, swirl, and savor the essence of spring in every glass!



ORIGIN: Austria, Burgenland
CATEGORY: Dry, White, Still wine
GRAPES: Sauvignon Blanc

WINE DESCRIPTION

Light yellow, intensely fragrant on the nose, a wine with a fresh scent of meadows, lively with delicate herbal spices and inviting apple notes.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Careful pruning and foliage work make for vigorous vines and moderate yield.

VINIFICATION

Alcoholic fermentation at around 18°C. No malolactic fermentation to keep the style fresh and fruity. Aging on the lees for 3 months to increase complexity and preserve freshness. 100% fermented and aged in stainless steel.

FOOD PAIRING

Indulge in the perfect pairing for this light and fragrant wine with a delectable dish of grilled lemon herb salmon. Seasoned with fresh herbs and a squeeze of zesty lemon, the salmon's succulent flavors will harmonize beautifully with the wine's delicate herbal spices and inviting apple notes. Serve alongside a bed of fluffy wild rice, its nutty undertones adding depth to the meal, while a side of tender steamed asparagus provides a crisp and refreshing contrast. This culinary symphony will elevate your dining experience, creating a memorable feast for the senses.

ALCOHOL:	12.0%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	6.2 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	1.0 g/l		