GEBRÜDER NITTNAUS

GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA

SAUVIGNON BLANC EXQUISIT
2025

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





ORIGIN:	Austria, Burgenland
CATEGORY:	Dry, White, Still wine
GRAPES:	100% 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.

CERTIFIED 4513126 SUSTAINABLE AUSTRIA

Landespräm. Burgenland 2026 Gold

Falstaff Ultimate Wine Guide 90 Punkte

wein.pur-GUIDE 2026/2027 4 Gläser

ALCOHOL:	12.0%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	6.5 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	4.7 g/l	VEGETARIAN:	Yes
		VEGAN:	Yes

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