

SAUVIGNON FUMÉ

2022

IGT Weinberg Dolomiten



Variety:

Sauvignon Blanc (100%)

Terroir:

The 'Kreit' vineyard is a single site located in Eppan, near the Montiggl forest. It lies at an altitude of 450 metres, faces south-east and is well aerated. The wines produced here have a distinctive character thanks to the mineral Urgenstein soils of quartz porphyry, granite and mica schist. The plant material comes from old South Tyrolean vines.

Age of the vines: 10–20 years

Training method: Guyot system

Yield per hectare: 60 hectolitres

Vintage 2022

A dry and mild winter in 2022 was followed by a cool spring. Fortunately, we had no problems with frost. A very sunny and warm May caused early flowering. The record-breaking hot and dry summer resulted in few overall disease problems, but the vines did reach their limits in some cases due to the lack of rainfall. We avoided drought damage by using targeted irrigation. The harvest began in mid-September. The result was healthy, ripe grapes with slightly lower acidity levels.

Vinification:

After a maceration period of around 24 hours, the mash was carefully pressed and fermented in 500-litre oak barrels with natural yeasts. Around 20% of the total quantity was fermented on the skins for approximately four weeks. Following malolactic fermentation, the wine was aged on the lees for 16 months.

Bottling: June 2024

Bottles: 3,600

Analysis:

Residual sugar: 2.2 g/l

Alcohol: 14.0%

Total acidity: 5.4 g/l

Tasting notes:

Due to its special ageing process, our Sauvignon Fumé develops subtle varietal aromas as well as slightly smoky Fumé aromas.

It is characterised by smoky-yeasty notes and presents itself in the mouth as complex, full-bodied and vibrant, with a long finish.

Serving Recommendation:

Serving temperature: 8 °C

To unfold its full potential, the wine needs time to breathe. It is best enjoyed from a Burgundy glass.

We recommend pairing our Sauvignon Fumé with light meat and fish dishes.