

2016

SAUVIGNON

Sauvignon 2016 "The Wine Collection" is the second Sauvignon to be presented in this young collection.

TWC comprises only the most perfect varietal wines which are kept to a very limited output. The Sauvignon is definitely the white grape variety that is, without doubt closest, to the heart of the St. Michael-Eppan winery and Hans Terzer.



Straw yellow with greenish reflections



Exotic fruit, gooseberry, banana, hints of elderflower



Mineral, a racy acidity displaying finesse, elegance and length

GRAPES

Variety: Sauvignon
Vine Age: 25-35 years

GROWING AREA

Sites: The grapes come from carefully selected plots on the „Eppan Berg“.

Soil: Gravel above limestone

Training System: Guyot

HARVEST

Mid-September

VINIFICATION

3 days cold maceration (skin contact), gentle pressing.

Fermentation and aging in barrique / tonneau.

Following 12 months in the wood, a further 18 months on the lees in steel tanks.

PRODUCTION

Yield: 40 hl/ha

Alcohol: 14%

Residual Sugar: 4 g/l

Acidity: 5,80 g/l

OPTIMAL DRINKING TEMPERATURE

8-10°

ENJOY IT WITH

Hearty fish dishes, risotto variations, white meat

AGING POTENTIAL

10 years plus

GLASS RECOMMENDATION

Burgundy



ST. MICHAEL-EPPAN
KELLEREI - CANTINA

1907
