

SAUVIGNON

Sauvignon 2017 "The Wine Collection" is the third 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 alderflower



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 of 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: 3,1 g/l Acidity: 6 g/ l

OPTIMAL DRINKING TEMPERATURE

8-10°

ENJOY IT WITH

Hearty fish dishes, risotto variations, white meat

AGING POTENTIAL

10 years plus

