

WEINGUT
NEUMEISTER



AUSTRIA

Weingut Neumeister Straden Sauvignon Blanc



VINTAGE	2022
GRAPE VARIETY	100% Sauvignon Blanc
APPELLATION	-
HARVEST	-
VINIFICATION	-
ANALYSIS	Alcohol: 12,5%
AGEING	Maceration time of up to 18 hours, spontaneous fermentation in stainless steel tanks and large, old wooden barrels. 6 months storage on the fine yeast.
TASTING NOTES	Bright green-yellow, spicy and herbal on the nose, cassis, red pepper, anise and gooseberry, on the palate laurel, bergamot, white currant and Thai basil. Spicy, juicy, serious and salty finish.
RATINGS	-
CERTIFIED	Conventional

TECHNICAL SHEET