Markowitsch

ÖSTERREICH – AUSTRIA

Sauvignon Blanc 2024

Data sheet >

SITE&SOIL ranges from a partially gravelly topsoil to sites dominated by loess

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GRAPE VARIETY Sauvignon Blanc

VINTAGE 2024 A promising, exciting vintage in Carnuntum. We were provided with sufficient rainfall in the spring. The water reserves were particularly important for the start of ripening. We had a warm start to spring, which resulted in early bud break, which then progressed quickly due to the hot summer, meaning that vegetation progressed rapidly. 2024 was a very early harvest, which was low in terms of quantity, but we are looking forward to the highest qualities with incredible concentration and finesse.

DESCRIPTION This wine will cut through the worst head-cold you've ever had... So impressive with its intense nose of gooseberry, white currants and elderflowers. Very expressive on the palate as well – the juicy core of sweet fruit is beautifully supported by an elegant acidic structure. The wine is very lively, and vibrant all the way into the finish.

> HARVEST beginning to mid of September, hand-selected in multiple passes

> FERMENTATION chilled fermentation in stainless steel at 18-20°C

> ÉLEVAGE in steel tank on the fine lees

> ALCOHOL 13,5 %Alk

> ACIDITY 6,1 g/l

> RESIDUAL SUGAR 1,3 g/l

> FOOD PAIRING From shrimps to prawns to lobster – it loves them all, providing exciting accompaniment 'at eye-level'. Fish dishes as well, will do well with authoritative spices or heavier sauces. Additionally, the wine is very harmonious with hard cheeses.

> SERVING TEMPERATURE
10-12°C

HAND GELESEN

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