



WEINGUT - TENUTA

SCHLOSS ENGLAR

SÜDTIROL - ALTO ADIGE DOC - 2018

SAUVIGNON BLANC

GRAPES:	100% Sauvignon Blanc, various French clones		
VINYARD AGE:	20 years		
CULTIVATION SYSTEM:	Guyot		
POSITION:	500-550 m above sea level		
SOIL:	very clayey limestone soils		
YELD PER HECTARE:	7.000 kg/ha		
STORAGE:	6 - 10 years		
SERVING TEMPERATURE:	10 - 12 °C		
ANALYTICAL VALUES:	Vol% Alk.:	14,0	Total acidity: 6,2
	pH value:	3,3	Residual sugar gr/lt: 2,0

VINIFICATION:

Harvest in small boxes with manual selection in the vineyard. Two harvesting steps: the grapes are de-stemmed, squeezed and gently pressed at low pressure. Natural overnight sedimentation in steel tanks, 100% spontaneous fermentation in Tonneaux. Aging on raw yeast for one year, bottling in April 2020.

DESCRIPTION:

Intense straw yellow color, delicate fruit notes reminiscent of gooseberry, sage and elderberry with subtle aromas of background wood. Strong, lively and persistent minerality

RECOMMENDED PAIRINGS:

Ideal companion for fish dishes, but it also goes well with a wide variety of risotto variations and white meat dishes.



AWARDS:

2015	87 points	Falstaff Wein Guide 2017/18
	90 points	Gold Medal Tastings.com 2017
2016	90 points	Wein-Plus.eu
2017	89 points	Wein-Plus.eu
	90 points	Falstaff Wein Guide 2019/20

ENGLAR

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

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