

WEINGUT
IN DER EBEN

Sauvignon

Weinberg Dolomiten IGT

Vintage:	2016
Grape varieties:	100 % Sauvignon blanc
Soil:	Porphyry – volcanic subsoil sparse, rocky, warm
Training system/ Age of the vines:	Guyot; 5 – 25 year old vines
Viticulture practices:	Organic from 1990, since 2014 biodynamic
Vinification:	Fermented with natural yeasts in 500 l barrels. About 15% are fermented with skins and stems. Malolactic fermentation and maturation in used oak casks. Filled without finings – non filtered.
Analysis:	Alcohol: 12,98 % Vol Acidity: 8,62 g/l Residual sugar: < 1,00 g/l tot. SO ₂ : 27 mg/l
Produced number of bottles:	approx. 1.900