



Forstreiter

Sauvignon Blanc 2024



Origin:	Niederösterreich
Site/vineyard:	The grapes originate from our vineyards of our vineyards, which belong to the best vineyards of Hollenburg.
Analysis:	Alcohol: 12,5% vol Residual sugar: 3,5 g/l Acidity: 5,5 g/l
Closure:	screw cap
Soil:	stony loess on conglomerate
Vinification:	steel tank
Characteristic:	This special, fruit-intensive aroma was created by the mixing ratio of these wine varieties.
Pairing:	Animating, fresh and fruity, fine citrus and Pear, light-footed, drink-animating.
Ideal Maturity:	2025 - 2030
Drinking temperature:	8-10°C

EAN Bottle: 9120010694 394
EAN Case: 9120010694 400



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