



WEINGUT - TENUTA

SCHLOSS ENGLAR

SÜDTIROL - ALTO ADIGE DOC - 2019

FUMÉ
SAUVIGNON BLANC

GRAPES	100% Sauvignon Blanc, various French clones		
VINYARD AGE	20 years		
CULTIVATION SYSTEM	Guyot		
POSITION	Appiano Monte - 500-550 m above sea level		
SOIL	very clayey limestone soils		
PRODUCED BOTTLES	3.250 piece		
YIELD PER HECTARE	7.000 kg/ha		
STORAGE	6 - 10 years		
SERVING TEMPERATURE	10 - 12 °C		
ANALYTICAL VALUES	Vol% Alk.: 14,0	Total acidity:	7,3
	pH value: 3,2	Residual sugar gr/lt:	1,5

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 December 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

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-BelasiPiganó 42 - 39057 San Michele / Appiano sulla strada del vino (BZ) Italia - www.weingut-englar.com

P.IVA: 01361650219 / UID-Nr. IT 01361650219 - CF: KHNJNN59E12A952J

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