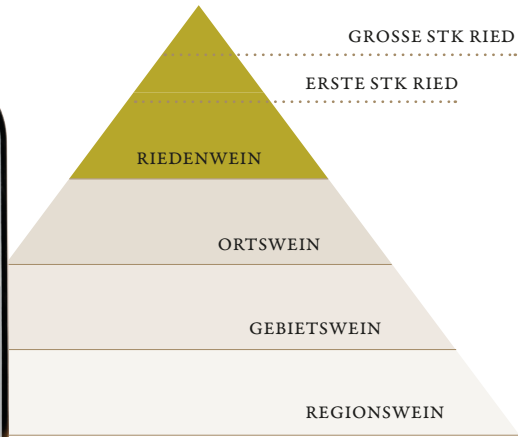


2021 Ried Kranachberg Kreuz Sauvignon Blanc Grosse STK Ried

Alcohol 13,5 vol. %

Acidity 5,5 g/l

Residual sugar 1,1 g/l



Ried Kranachberg Kreuz

The basin-shaped Kranachberg Kreuz, with its south-southwest exposition, is situated at approximately 500 meters above sea level. The soil here consists of permeable pebbly sand – with no limestone content – and delivers fresh and salty minerality like nothing else. Wines from this site are always characterized by an elegant clearly focused structure. And they reflect our aim: to capture its typicity, minerality and style and bring these as purely and authentically as possible into the bottle

Soil

The soil of Kranachberg Kreuz is mostly gravel and/or sand: large-grained alluvial deposits, partly loose & partly solidified.

Vintage 2021

This year began with a long winter with a lot of snow and rain. Because of the soil moisture, we had perfect conditions for the budding. Unfortunately, the weather in spring was very variable and so the bloom appeared at the end of April. Very high temperatures caused a poor fruit set. After the bloom we had cold phases so the growth was inhibited but a nice and warm summer helped the vines to regain the lost time. The grapes were nearly perfect with a nice fruitiness and good acidity. The harvest began in the third week of September and could be done unhurriedly and by plan. We had 1/3 less harvest but the quality was excellent for it! We are looking forward to a great vintage 2021 with a nice ripeness, a pronounced freshness and huge flavor variety.

Vinification

Harvested by hand. Maceration: 10-15 h
Spontaneous fermentation, maturation took place in wooden barrels and lasted approximately 18 months.

Tasting notes

This Sauvignon Blanc is always characterized by the salty elegance and structure of the soil. It starts in the nose, very mineraly, slim and compact with aromas of ripe, exotic fruits. It has intense gooseberry nuances, a hint of mandarins, fine flower aromas and a beautiful herbal spice.

Drinking recommendations

Drinking temperature 12 – 14°C

Should be decanted

You can combine this wine with spicy asian kitchen, sushi or braised meat and also with nippy vegetable dishes.

FP 95

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