

# QUINTESSENZ

## SAUVIGNON DOC 2018

**VARIETAL:** Sauvignon Blanc

**AGE OF VINES:** 18 years

**TEMPERATURE:** 12 – 14 °C

**OPTIMAL AGING:** 2020 – 2032

**YIELD:** 45 hl / ha

**TRELLISING SYSTEM:** Wire-trained

**ALCOHOL:** 14.0 %

**RESIDUAL SUGAR:** 1.5 g/l

**TA:** 6.2 g/l

Contains sulphites

» The physical sensuality of a pleasure garden pervaded by hints of the wild. Lose your senses in a labyrinth of fragrances and find them again thanks to the thread of minerality that leads you to your gustatory goal. «

### VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

### VINIFICATION

Extremely prolonged pressing of the grapes in their entirety, spontaneous fermentation of the unfiltered juice in the large casks (500 l), 10 months maturing in the wood on fine lees with bâtonnage.

### VINEYARD

East-facing slope at 500 meters above sea level at Oberplanitzing, loamy, chalky gravel with porphyry and weathered granite, providing a prominent mineral character to the site.

### TASTING NOTES

- golden yellow with hints of green
- fruit reminiscent of ripe gooseberries, apples and peaches
- juicy, with elegant fruit on the palate, mineral notes and a melting finish

### RECOMMENDATION

This wine is paired well with asparagus, onion soup, escargot, and fish dishes, and may also be enjoyed as an aperitif.

### AWARDS

**ROBERT PARKER** – 2016: 94+ p., 2017: 93 p.,

**WINE & SPIRITS** – 2016: 90 p.,

**JAMES SUCKLING** – 2016: 93 p., 2017: 93 p.

**VINOUS** – 2016: 90 p.,

**GAMBERO ROSSO** – 2016: 2 Bicchieri Rossi,

**DOCTOR WINE** – 2016: 92 p., 2017: 92 p.,

**BIBENDA** – 2016: 4 Grappoli, 2017: 4 Grappoli

**I VINI DI VERONELLI** – 2016: 92 p., 2017: 91 p.,

**LUCA MARONI** – 2016: 91 p., 2017: 95 p.,

**FALSTAFF** – 2016: 91 p., 2017: 94 p.,

**VINOWAY WINE SELECTION.** – 2016: 93 p.