

QUINTESSENZ

SAUVIGNON DOC 2022

VARIETAL: Sauvignon Blanc

AGE OF VINES: 20 years

TEMPERATURE: 12 – 14 °C

OPTIMAL AGING: 1 – 13 years

YIELD: 45 hl/ha

TRELLISING SYSTEM:
Wire-trained

ALCOHOL: 14.0 %

RESIDUAL SUGAR: 1.5 g/l

TA: 6.1 g/l

Contains sulphites



VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

VINEYARD

The grapes come from an eastern slope at 500 m above sea level. The soil consists of loamy limestone gravel with porphyry and granite and therefore has a high silicate content.

VINIFICATION

After an 8-hour cold maceration of the ripe and healthy grapes, the grapes are pressed, followed by natural must clarification. The wine then matures for 11 months in large wooden barrels with continuous bâtonnage. This is followed by a further 4 months of maturation in stainless steel tanks on the fine lees.

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 smooth finish

RECOMMENDATION

Quintessenz Sauvignon is an excellent pairing for asparagus dishes, braised fish, herb-crusted roast lamb and mature goat's cheese.

AWARDS

ROBERT PARKER – 2018: 94+ p., 2019: 93 p., 2020: 92 p., 2021: 93 p.

JAMES SUCKLING – 2017: 93 p., 2018: 92 p., 2019: 94 p., 2020: 92 p.

DECANTER – 2019: 95 p., 2020: 92 p., 2021: 90 p.

GARDINI NOTES – 2019: 92+ p., 2020: 94 p.

VINOUS – 2017: 92 p., 2018: 93 p.

DOCTOR WINE – 2017: 92 p., 2019: 95 p. FACCINO, 2021: 94 p.

BIBENDA – 2019: 4 Grappoli, 2020: 5 Grappoli, 2021: 4 Grappoli

FALSTAFF – 2018: 93 p., 2019: 93 p., 2020: 93 p., 2021: 93 p.

THE WINE JOURNAL – 2019: 94+ p., 2020: 93 p., 2021: 92 p.

TASTINGBOOK – 2021: 94 p.

LUCA MARONI – 2018: 95 p., 2019: 95 p., 2020: 94 p., 2021: 95 p.