

WEINGUT
IN DER EBEN

Sauvignon

Weinberg Dolomiten IGT

Vintage:	2017
Grape varieties:	100 % Sauvignon blanc
Soil:	Porphyry – volcanic subsoil sparse, rocky, warm
Training system/ Age of the vines:	Guyot; 5 – 25 year old vines
Viticulture practices:	Organic since 1990, biodynamic since 2014
Vinification:	Fermented with natural yeasts in large oak cask. About 30% are fermented with skins and stems. Malolactic fermentation and maturation in large oak casks. Filled without finings – non filtered.
Analysis:	Alcohol: 12.937 % Vol Acidity: 7.61 g/l Residual sugar: 1.30 g/l tot. SO ₂ : 38 mg/l
Number of bottles produced:	approx. 2,850 + 25 Magnum