



# GILFENSTEIN

## SAUVIGNON BLANC

The grapes ripen on trellises (Guyot system) on clay and sandy soils at an altitude of 400 meters above sea level. Once reached their ripeness, the grapes are processed in controlled atmosphere to preserve their aromas. The fermentation takes place in stainless steel tanks at controlled temperature of 16°C. The low temperature helps the wine release great flavours and unique aromas. This Sauvignon presents a very exotic and charming bouquet of fruity notes like mango, papaya, lime and grapefruit together with herbal notes such as lemon balm and green tea. Furthermore, it shows delicate mineral hints, like flint and a good acidity. A slightly bitter aftertaste completes its full and persistent taste.

Serving temperature: 10°C

Alcohol: 12,5% ABV