

## RIED WELLES Sauvignon Blanc 2021



The unmistakable character of this particular site is marked by the gravel conglomerate on which Sauvignon Blanc vines of exceptional quality thrive: On the nose, pronounced aromas of ripe dark currant, guava, white dried tea leaves and dark minerality. The body is dense and punchy, in conjunction with a finesse-rich acidity and saline tension. Complex flavors continued on the palate, opening up with increasing oxygen contact. A wine with an aging potential of 10 years and more.

organic, GSTK

Alcohol 13,5 %Vol.

Residual sugar 2 g/l

Acid 6,7 g/l

### Origin

This is the highest vineyard in the estate's portfolio, reaching up to 515 meters above sea level. Positioned above the fog line and exposed to strong winds, the vines and grapes remain naturally healthy. The barren gravel conglomerate of alpine origin forces the roots to dig deep. The berries are small, spicy, and aromatic. This demanding slope gives rise to wines of tremendous cellarability.

### RECOMMENDATION

Decanted and served in large glasses, the multilayered variety of aromas of the Ried Welles Sauvignon Blanc opens up. As a food companion, it goes well with fish dishes, seafood, white meat and vegetables.

AGING POTENTIAL  
2031+

### Vinification

The perfectly ripe grapes were carefully harvested by hand on September 24 and 25 and left on the skins for 12 hours to develop complex, multi-layered aromas. The Welles then fermented spontaneously in large, traditional oak barrels and matured in the cellar for 30 months.

### SPECIAL FEATURES

The eastward orientation of the Ried Welles ensures rapid drying of the morning dew and at the same time protects the vines from the hot afternoon sun. The grapes ripe slowly and thus develop particularly spicy, multi-layered aromas.

### AWARDS

Falstaff: 98 P. - Suckling: 95 P. - Gault&Millau: 19,5/20 P.