

LINE  
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## ALTO ADIGE SAUVIGNON LAHN 2020

This striking grape variety, which has a strong aroma, has been increasingly cultivated in the Überetsch area since the 1980s. The stony limestone gravel and cool fall winds at the foot of the Mendel Massif produce a lively and expressive Sauvignon from the Lahn Vineyards. With refreshing acidity, delicate minerality, the Lahn Sauvignon really makes a splash as a trendy white.



bright with a slightly  
green shimmer



aromas of pineapple,  
elderberry, gooseberry  
and honey



Mineral,  
refreshing  
and balanced

**VARIETY:**  
Sauvignon

**AGE:**  
10 to 25 years

**AREA OF CULTIVATION:**  
Sites: Vineyards in Eppan/Berg (480-550 m)  
Exposure: Southeast  
Soil: Limestone gravel  
Training System: Guyot

**HARVEST:**  
Mid to end of September; harvest and selection of grapes by hand.

**VINIFICATION:**  
Fermentation and development on the lees in stainless-steel tanks until the end of February.

**YIELD:**  
60 hl/ha

**ANALYTICAL DATA:**  
Alcohol Content: 13.5 %  
Acidity: 6.0 gr/lt

**SERVING TEMPERATURE:**  
8-10°C

**PAIRING RECOMMENDATIONS:**  
The asparagus wine in South Tyrol also pairs nicely with light Asian cuisine such as sushi or Thai chicken skewers with peanut sauce (satay) in addition to Alpine delicacies such as quail breast with chanterelle mushroom tartare.

**STORAGE/POTENTIAL:**  
4 to 5 years

**AWARDS:**  
2019: 92 Points James Suckling  
2018: 91 Points James Suckling

