

2022 Sauvignon Blanc Trockenbeerenauslese

Alcohol 7 vol. %

Acidity 11,4 g/l

Residual sugar 263,5 g/l



Origin

The grapes for this sweetwine are coming from our best vineyards of Gamlitz and Leutschach. The mix of the different soils gives the wine deepness, tight substance on the palate and a nice acidity.

Vintage 2022

The year 2022 was dry and had mild temperatures until march. Therefore, the budding was in April, which was a little later as usual. The bloom followed early, accompanied of daily rainfalls. The summer was hot and dry and caused an early ripeness of the grapes. Because of this, we started the harvest sooner and after a little break caused of rain, we finished it in the beginning of October. The amount of grapes was less than the years before but the quality was excellent! The vintage 2022 will be promising and we are happy with its nice balance.

Vinification

Grapes picked per hand.

Spontaneous fermentation wooden barrels.

Tasting note

On the nose, an intense bouquet of exotic fruits is accompanied by subtle nuances of fresh herbs. On the palate, this wine is full-bodied and concentrated with a delightful sweetness perfectly balanced by a lively acidity. The flavors of ripe tropical fruits are further enhanced and harmonize beautifully with a touch of mineral freshness.

Drinking recommendation

Optimal drinking temperature: 10-12°C degrees

Nice pairing for all kind of desserts, cheese or duck foie gras.

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