

Markowitsch

ÖSTERREICH – AUSTRIA

Sauvignon Blanc 2025

Data sheet >



SITE&SOIL ranges from a partially gravelly topsoil to sites dominated by loess

GRAPE VARIETY Sauvignon Blanc

VINTAGE 2025 A harmonious, expressive vintage with an ideal growing season. A stable spring and a warm, balanced summer ensured even ripening and aromatic precision. The harvest delivered healthy, high-quality grapes. The red wines show depth, pure fruit and fine tannins. The white wines impress with freshness, minerality and elegant balance.

DESCRIPTION This wine will cut through the worst head-cold you've ever had... So impressive with its intense nose of gooseberry, white currants and elderflowers. Very expressive on the palate as well — the juicy core of sweet fruit is beautifully supported by an elegant acidic structure. The wine is very lively, and vibrant all the way into the finish.

> **HARVEST** mid to end of September, hand-selected in multiple passes

> **FERMENTATION** chilled fermentation in stainless steel at 18-20°C

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 13,0%Alk

> **ACIDITY** 6,5 g/l

> **RESIDUAL SUGAR** 1,5 g/l

> **FOOD PAIRING** From shrimps to prawns to lobster — it loves them all, providing exciting accompaniment 'at eye-level'. Fish dishes as well, will do well with authoritative spices or heavier sauces. Additionally, the wine is very harmonious with hard cheeses.

> **SERVING TEMPERATURE** 10-12°C



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