## RESERVE Sauvignon Blanc



VINTAGE	2018		
GRAPE VARIETY	Sauvignon Blanc		
APPELLATION	Single vineyard Ciringa (Zieregg)		
TERROIR	Coralline limestone and cambisol soil		
VINIFICATION	After natural spontaneous fermentation 42 months in big neutral oak casks sur lie, bottled unfiltered		
AGRICULTURE	In conversion to AT-BIO-402 EU Agriculture		
CLOSURE	Screw cap		
VINE AGE	10 - 30 years		
BEST TIME TO DRINK	2022 - 2037		
FOOD RECOMMENDATION	Fish, seafood, vegetables, Asian-styled kitchen, pasta		
ANALYTICAL DATA	13 % vol. 1,2 g/I RS dry 5,6 g/I tbS		

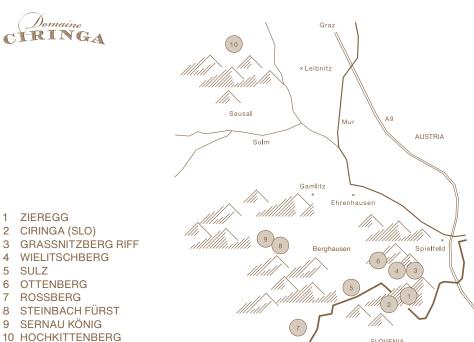


TERROIR	Ciringa is directly located to the Austrian winery Tement and their most famous single-vineyard Zieregg.	
WINE DESCRIPTION	Prince Charming. For this Sauvignon Reserve of amazing vintage 2018 the best plots were selected and separately fermented in a big neutral oak barrel.  The wine is very balanced and structured with notes of pears, citrus fruits and flintstone. Puristic Sauvignon Blanc with deep minerality.	
THE WINE YEAR 2018	2018 was probably one of the most intense wine years in our family history. Late frost in spring demanded everything, while the hot, dry summer was forgiving. The moody autumn then put our patience to the test again, but surprisingly the vines defied the rainfall and presented themselves harmoniously powerful. The conscientious hand-picking ultimately resulted in a high-yielding, high-quality harvest that was very important to us after the tragic year of frost in 2016.	

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BOTTLE SIZE	Bouteille	Magnum
VOLUME	750 ml	1500 ml
GTIN/EAN-CODE BOTTLE	9120010217609	9120010217791
DIAMETER / HEIGHT BOTTLE	7,0 cm / 29,0 cm	10,2 cm / 34,5 cm
FULL BOTTLE WEIGHT	1240 g	2600 g
PACKAGING UNIT	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE CASE	9120010217616	9120010217807
CASE DIMENSION L/W/H	30,5 / 24,3 / 15,9 cm	35,1 / 31,2 / 11,1 cm
CASES PER PALETTE	104 (624 bottles)	72 (216 bottles)
CASES PER LAYER	13 (78 bottles)	8 (24 bottles
LAYERS PER PALLET	8	9



SLOVENIA



## Wine along the Line

- Tw family business since 1959
- organic farming AT-BIO-402
- slow and gentle maturation
- natural and spontaneous fermentation
- A authentical wines of origin
- careful manual labour
- # hand harvested grapes
- 100% in-house production
- cellar reserves

## FAMILIENWEINGUT TEMENT GMBH

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