MATTHIAS HAGER

SAUVIGNON BLANC

A very light and refreshing white wine. Ample white fruit with pleasant herbal and grassy notes. Pronounced minerality and aromatics. Pairs well with woody vegetables and white meat.

Color: White

Grapes: 100% Sauvignon Blanc

Soil: rocky clay

Age of Vines: 20 Years Old

Altitude: 350 m/above sea level

Training System: Lenz Moser

Yield per Hl/Ha: 35 Hl/Ha

Fermentation: spontaneous fermentation using ambient yeasts in stainless steel

Aging: 5 months in stainless steel

Biodynamically Produced ☺

Represented by Soilair Selection

Sevenfifty.com/HagerSauvignonBlanc