

Urgestein Sauvignon Blanc 2023


Producer


For almost a century, the grapes from the vineyards were delivered to the Neumarkt cooperative, of which the family was a founding member, and which was once housed in the winery's old cellar. Since 2015, Anton Felix has been making wines as his own cellar master under his own family name - independently of the cooperative, which has since been merged into Tramin.


Vintage report

The 2023 vintage challenged us with climatic extremes: a dry spring, snow in May in our highest vineyards at 1,050 meters (approx. 3,445 feet), and a humid summer marked by intense rainfall, heatwaves, and high disease pressure. Meticulous biodynamic farming and selective hand-harvesting were crucial to preserve quality.

Characteristics

 Fresh citrus and tropical fruit aromas;

 firm structure with a mineral-driven, lingering finish.

 seafood, shellfish, goat cheese, asparagus

Facts

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| Grape Variety | Sauvignon Blanc |
| Terroir | Vineyards at 3,445 and 1,312 feet a.s.l. in Monte Corno Nature Park. Calcareous, glacial-origin bedrock. |
| Appellation | Product of Italy |
| Vinifikation | Whole-cluster pressing, spontaneous fermentation, aged on lees in large oak barrels. |

| Alcohol | Acidity |
|-----------|---------|
| 13.5 %vol | 7.5 g/l |



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