



Sauvignon Blanc Kalkstein

0,75

The profile of limestone soil is characterised by porous layers of rock that contain a lot of calcium and magnesium. This terroir allows the vine to root deeply and has a significant effect on the development of the grape flavours. This highly aromatic Sauvignon Blanc Kalkstein shows exotic fruit flavours of passion fruit and guava with a twist of citrus plus crisp acidity, typical characteristics of wines grown on limestone soils. This is a wine with an unmistakable varietal profile.

Country of origin / region

Germany, Pfalz

Grape variety(s)

Sauvignon Blanc

Quality level

Quality Wine

Flavor Dry

Flavors





Paprika



Passion fruit

Alcohol (vol/%)

0	3	6		9	12	15
Residual sugar (g/L)						
0	8	15	25			45 <
Tota	l acio	d (g/L)				

This fits well



asian cuisine



Grapefruit

salads



shellfish



white meat

Award(s)

EAN

EAN bottle 4002287013243 EAN Carton 4002287013250

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88427