

WEINHOF
**KONRAD
OBERHOFER**
TRAMIN

SAUVIGNON

Vibrant, light yellow colour with slight greenish reflections. This Sauvignon stands out with notes of gooseberry, black currant and emerges with hints of sambuca, nettle and flint.

On the palate it shows its fresh character with fruity and floral aromas and its well-balanced acidity.

GRAPE VARIETY

Sauvignon

SOIL

Conglomerate of clay, lime, porphyry and fine gravel.

VINIFICATION

The grapes are lightly crushed and the must is left in contact with the grape skins for about eight hours to enhance fruitiness. After a gentle pressing and natural sedimentation, the wine ferments under controlled temperatures.

FOOD PAIRING

Appetizers, fish and white meat

