



Gala
VÍNÁŘSTVÍ

SAUVIGNON BLANC 2015

VESNICE BAVORY-PERNÁ

varieties	Sauvignon blanc
vineyards	Hermesdorfen (Perná)
age of the vineyards	9 - 40 years
vineyard area	3 ha Hermesdorfen
soil type	calcareous loess, dry stony subsoil
production	50 hl/ha
harvest	harvested by hand on 23. - 24. 9. 2015
grapegrowing	Our vineyards are located on the edge of the grape-growing world, on the 49th parallel. They have steep, south and south-west facing slopes at about 250 m above sea level. The vineyards are managed using an integrated production system, single guyot training, green harvest, leaf plucking and hand cultivation.
vinification	Grapes arrive at the cellar quickly after harvesting, the grapes undergo a small period of skin contact, temperature-controlled fermentation with 3 months on fermentation lees in stainless steel. bottled: 17. 05. 2016
residual sugar	2 g/l
acid	6,5 g/l
alcohol	13 % vol
tasting notes	Light yellow colour with a hint of straw and lemon peel as well as pronounced tears down the inside of the glass. Fresh aroma with a hint of orange peel, grapefruit and gooseberry. Juicy flavour with a typical mineral undertone. Long light spicy finish.
recommended cellaring period	1 - 5 years