



Gala
VÍNÁŘSTVÍ

SAUVIGNON BLANC 2015 HERMES

varieties	Sauvignon
vineyards	Hermesdorfen (Perná)
age of the vineyards	9 years
vineyard area	3 ha Hermesdorfen
soil type	calcareous loess, dry stony subsoil
production	50 hl/ha
harvest	harvested by hand on 23. - 26. 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 12 hours period of skin contact. One third of Sauvignon Hermes matures for 10 months in new oak-acacia barrels (228 l), two thirds in stainless-steel tanks. Over maturation we gently perform bâtonnage. After that we age the wine in bottles for at least 6 months. bottled in August 2016
residual sugar	4.5 g/l
acid	6.5 g/l
alcohol	13.5 % vol
tasting notes	Yellow-green colour with hints of platinum as well as pronounced tears down the inside of the glass. The fresh and clean aroma is characterized by tones of citrus fruits and acacia flowers. The flavour is full and balanced, completed with juicy acid. This wine has a long finish as well as a potential for further aging.
recommended cellaring period	3 - 6 years