

WEINGUT

J. Hofstätter

TENUTA



Vigna OBERKERSCHBAUM Sauvignon

The Oberkerschbaum Sauvignon has an intense straw-yellow colour with subtle green highlights. Aromas of ripe citrus fruits like grapefruit and bergamot mingle with delicate notes of nettle and flint. The fruitiness of this Sauvignon continues on the palate with harmonious complexity. Despite its racy acidity, it is never too meagre and convinces with aromatic length.

This Sauvignon is a selection of the best grapes from our Oberkerschbaum wine farmstead in Buchholz/Salurn. The vineyards lie at 750-800 m.a.s.l. and thanks to a special microclimate, ideal aspect and challenging elevation, Oberkerschbaum is one of the most exciting crus for Sauvignon in Alto Adige.

HOFSTÄTTER CLASSIFICATION

Vigna

GRAPE VARIETY

Sauvignon

SOIL

Calcareous marl

WINEMAKING AND MATURATION

Immediately after their arrival to the cellar, the grapes are lightly crushed and the must is left to macerate with the skins for a few hours to enhance fruit expression. After gentle pressing and natural sedimentation to remove haze, the must is fermented at controlled temperatures.

After fermentation, the Oberkerschbaum Sauvignon matures for a further 8 months on the fine lees in oak barrels. The fine lees are stirred monthly (bâtonnage).

SERVING TEMPERATURE

12° - 14° C

FOOD PAIRING RECOMMENDATION

Marvellous to enjoy on its own, but also in combination with crustaceans, complex fish creations and Asian dishes.

AVAILABLE BOTTLE SIZES

