

waldschütz

seit 1849

WINEGROWER
QUERCUS
SAUVIGNON BLANC



Vintage 2021

Alcohol 14,5

Area Lower Austria

Soil structure Subsoil: primary rock, Topsoil: loamy loess

Planting year 2004, 2014

Serving temperature 13 °C

Aging potential 2033

Container 0,75l

Food pairing Strong, hearty main courses such as dark meat, but also veal, as well as strong fish variations; especially venison and spicy hard cheeses

Soil profile 500 Blanc thrive in one of the best sites around the small village Oberholz. A south-facing terrace with perfect sun and water supply allows to harvest perfectly ripened berries. On a base of granite, we find primary rock weathered soils due to the primordial sea. In some parts of the vineyard even a light bluish rock shines out, reminiscent of the Zöbinger Permian.

Tasting Notes It is precisely these rather difficult circumstances, be it the barren soil or the proximity of the forest to the vineyard, which causes much heat loss, that makes it all the more interesting to produce this wine. The Sauvignon Blanc Quercus is a wine for eternity, thanks to its structure, its deliberately high alcohol content. Quercus: Quercus is the Latin word for oak and means to explain the Barrique barrel aging. This wine was aged from the fermentation in small wooden barrels, unfiltered, for more than 14 months. For this, only the selected French oaks were chosen.