waldschütz
seit 1849

WINEGROWER
QUERCUS
SAUVIGNON BLANC



Vintage	2024
Alcohol	14,0
Area	Lower Austria
Soil structure	Subsoil: primary rock, Topsoil: loamy loess
Planting year	2004, 2014
Serving temperature	13 °C
Aging potential	2035
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 Obernholz. 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.

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