



**OVUM®**  
SAUVIGNON BLANC  
TROCKEN

2021

**Klassifikation** KEINE  
**Rebsorte** Sauvignon Blanc  
**Gärung** spontaneous fermentation

**Alkohol** 13 %VOL  
**Restzucker** 1 G/L  
**Säure** 6,5 G/L  
**Ausbau** 18 months in concrete egg on whole yeast, small portion from tonneaux

**Trinktemperatur** 10-13 °C  
**Lagerfähigkeit** 10-15

The aroma reveals hints of pimento, lightly toasted white bread, fine smoky nut butter, gooseberry and passion fruit. Fresh and juicy on the palate. The fine, almost cheeky acidity and balanced body make you want more. The taste is rounded off with notes of kiwi and nectarine. It is based on grapes from our 30-year-old first-class plots in the Untertürkheimer Gips.

