

## Flugkünstler

### Sauvignon blanc

2017 – dry

#### VINEYARD

The vineyard is located in the village of Varnhalt in the Baden-Baden wine area. The terroir consists of residual granite soil with clay and porphyry deposits.

#### YIELD

42 hl/ha; Sugar content at harvest 88 °Oe.

#### ANALYSES

Alcohol 12,5 % by vol.; Residual sugar 0,9 g/l; Total Acidity 6,7 g/l.

#### WINEMAKING

Selectively hand-picked grapes were cold macerated, followed by gentle pressing. Must settling by sedimentation lasted for approximately 24 hours and the alcoholic fermentation in steeltanks was temperature controlled at around 16 °C.

#### EXPERIENCE

Multifaceted aromas of cassis and goose berries. Elegant and balanced on the palate. Delightful freshness!

#### PAIRS WELL WITH

everything from the ocean.

#### DRINKING TEMPERATURE

9 - 11 °C

#### VARIETY

Sauvignon blanc

#### GROWING REGION

Ortenau, Baden

#### ESTATE BOTTLED

NÄGELSFÖRST Estate



NÄGELSFÖRST  
Estate

Nägelsfürst 1  
D-76534 Baden-Baden

Fon: +49.(0)7221.35 55 0  
Fax: +49.(0)7221.35 55 56

[www.naegelsfoerst.com](http://www.naegelsfoerst.com)  
[shop@naegelsfoerst.com](mailto:shop@naegelsfoerst.com)