



# COLLES

SAUVIGNON BLANC 2016

- ABV: **14,0%**
- Acidity: **6,14 g/l**
- Residual sugar: **5,0 g/l**
- Drinking window: **2018 to 2027**
- Vine age: **11 years**
- Type of closure: **cork**
- Harvest date: **7.9.2016**
- Bottling date: **2.4.2018**
- Bottle sizes: **750 ml, 1,5 l and 3 l**

Herbal through and through. The cool aromas are accompanied by lemon peel and green olives, whitecurrants and meadow herbs. Earthy and minerally on the palate. Long finish.

Arno Bergler, WeinErleben

### Special features of the terroir

The south-facing Colles site has the steepest terraces of all our sites. The sparse topsoil means that the vines root almost directly into the Opok clay marl. In order to root solidly in the hard ground, we placed the Sauvignon Blanc vines in holes about 50 centimetres deep. We created these holes using earth drills and filled them with nutrient-rich organic humus.



dense foliage with small leaves; small, compact, cylindrical clusters; intense, spicy flavour



limy Opok clay marl



350 to 400 m above sea level



south-facing basins



spontaneous fermentation, twelve months' maturation in large used wooden barrels, followed by six months' maturation in steel tanks, no finings added, unfiltered



a versatile accompaniment: Goes well with freshwater fish, asparagus, mushroom dishes and risotto