



LUDWIG

Expertise

Sauvignon blanc dry

Origin: Moselle

Grape variety: Sauvignon Blanc

Category: Estate wine

Article number: 17

EAN Bottle: 4260126731707

Estate wines: The estate wines grow in the former riverbed of the Moselle, where glacial gravel deposits create a very favorable substrate for the vines. Even in the entry-level range, yields are significantly lower than the normal level of the region. This results in approachable, fruity wines with a lot of drinking pleasure but also with good structure.

Description: Fragrant with notes of gooseberries, fresh hay, and limes. Straightforward, clear, with a refreshing finish. Offers pure drinking pleasure. Awarded twice as the best Sauvignon Blanc of the Moselle and recipient of the Best Oyster Wine award in Japan 2020.

"Moselle and Sauvignon? Yes, they fit together very well. The relatively young, ten-year-old vineyard grows on gravel soil, not on slate. Aromas of blackcurrant dominate the scent, super juicy and slim. Wonderful smoky spice. An ideal wine for blind tastings. No one will guess it." (Sascha Speicher, Meininger's Weinwelt)

Food recommendation: Oysters, various fish dishes, and mussels.

Recommendation and Analysis:

Serving temperature: 8-12°C

Alcohol: 12 %vol

Residual sugar: approx. 2-3 g/l

Acidity: approx. 7 g/l

Packaging and Presentation:

Bottle shape: Bellied bottle

Volume: 750ml

Bottle weight (empty): 405g

Bottles per carton: 6

Carton weight: 7,50kg

Cartons per pallet: 60



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