

# Juice from Sauvignon Blanc 2022

CANTINA KURTATSCH | ALTO ADIGE

To be enjoyed pure and chilled in a wine glass! 0 % Alcohol single-variety 100 % handcrafted natural (no artificial additives)

### ORIGIN



#### CLIMATE

alpine-continental with Mediterranean influence

## SEA LEVEL

450 - 500 m, steep vineyards

#### SOIL STRUCTURE

Sandy and gravelly soils, rich in dolomite





#### SAUVIGNON BLANC

Berries are small, compact and cylindrical. Aromatic-spicy taste. Typical white wine variety in Alto Adige.

Sauvignon Blanc



#### FOOD PAIRING

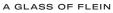
Aperitif, pasta, Schlutzkrapfen, freshwater fish, with grilled meats, dessert creations, etc..



## JUICE DESCRIPTION

Bright straw yellow in the glass. Green apple, fresh grapes combined with green pepper and limes.

Pleasant sugar-acid interplay on the palate. Complex and yet easygoing.



Flein is single-variety grape juice of the highest quality. Three winegrowers from the Alpine region, all of them long-time friends, refine their region-typical grape varieties into juices which open up new dimensions of taste - either as an aperitif or food companion.

The grapes for Flein come from vineyards that were selected specifically for the production of the juice. The cultivation of the vines, like the harvest, is done carefully by hand. Gently pressed like champagne and pasteurised using the latest technology, Flein enables variety-typical aromas. Flein comes with a surprising freshness, elegance, and lively acidity.

### CANTINA KURTATSCH

The esteem for terroir, sustainability and a down-to-earth family atmosphere – these are the values that drive a young and dynamic team in the south of Alto Adige. Under their ambition top-quality, carefully handcrafted wines and juices are created, reflecting the unique character of their individual sites.

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#### More ...

10 to 20 year old vines At it's best: 2022-2024 Acidity: 9,5 g/l Residual sugar: 125 g/l Units: 0,74 l

#### Nutritional facts per 100 ml

Energy 226 kJ (54 kcal)
Fat 0,05 g
- of which saturated fatty acids 0 g
Carbohydrate 13 g
- of which sugars 12,5 g
Protein 0,01 g
Salt 0,01 g