



PANNONHALMI
F·Ő·A·P·Á·T·S·Á·G

A.D. 996

PANNONHALMI SAUVIGNON BLANC 2024

Wine

Name: Pannónhalmi Sauvignon Blanc
dry white wine with protected designation of origin
Vintage: 2024
Quantity: 28,000 bottles

Terroir

Vineyard: Széldomb, Tavaszó
Soil: sand and loess soil, white clay
Exposure: plateau, west and south-west slopes

Grape

Variety: 100% sauvignon blanc
Plantation: 2001-2002
Density: 5210 vines/ha
Training: Guyot, low cordon
Harvest: between 2 and 3 September 2024

Vinification

Directly after harvesting the grapes they were first destemmed and optically sorted that was followed by a skin contact for 14 hours on a very low temperature of 7°C. After being smoothly pressed, the cleared juice was fermented in stainless steel tank, partly on the skin. The wine was kept on the fine lees for two months.

Description

The crop of the two vineyards Széldomb and Tavaszó that bear diverse soil and microclimatic characteristic was harvested in different phase of biological ripeness. Due to the timely and carefully applied technology in the winery, a tasty and crispy white wine with the typical notes of the grape variety was produced that, at the same time, authentically represents the natural conditions of Pannónhalma. The aromatics of the wine are dominated by hay, gooseberry and green apple, enriched by a sweet tinge of elder flower on the finish.

Analysis

Alcohol: 14.79% vol.
Extract: 24.1 g/l
Sugar: 3.3 g/l
Acidity: 6.0 g/l

Service

Serving temperature: 11-12°C
Optimal consumption: 2025-2026
Storage temperature: below 15°C
Food match: matchless accessory to dishes with asparagus, vegetable garnishes and fresh or salt water fish