



BESONDERES

GOLD

SAUVITAGE

Fresh, modern, and wonderfully approachable – our new Sauvitage dry delights with vibrant aromas of gooseberry and citrus fruits, complemented by subtle herbal nuances and a beautifully# balanced acidity. Light and fruit-driven on the palate, this wine combines refreshing elegance with lively character, making it an ideal companion for relaxed summer dining. Crisp, aromatic, and easy to enjoy, it perfectly captures contemporary white wine enjoyment.

Vintage	2025
Taste	dry
Quality level	QbA
Alcohol	13.0% vol.
Volume	0.75 L
Residual sugar	1.0 g/l
Total acidity	5.9 g/l
Serving temperature	8 °C
Item no.	30451322
EAN	4003382001951
Allergens	contains sulfites
Pairs well with	Antipasti, fish, grilled dishes, cheese, and fresh salads

BOTTWARTALER WINZER EG

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