

DON BEPO

2025

SALZL

SEEWINKELHOF



REBSORTEN

Sauvignon Blanc, Welschriesling, Bouvier, Gelber Muskateller



AUSBAU

3 months on the fine lees



TRINKTEMPERATUR

10 - 12 °C



TRINKREIFE

2026 - 2029, with optimal storage



SPEISEBEGLEITUNG

Aperitif, asparagus, vegetable dishes



GLASEMPFEHLUNG

Schlankes Weissweinglas



GESAMTALKOHOL

12,5 % vol

SÄURE

6,8 g/l

RESTZUCKER

2,7 g/l

QUALITÄTSSTUFE

Quality wine, dry

BODEN

gravelly brown earth soil

ERTRAG JE HEKTAR

50 hl

VINIFIZIERUNG

Alcoholic fermentation in steel tanks at 15 °C

ALLERGENE

Contains sulfites

FLASCHENFÜLLUNG

March 2026

BESCHREIBUNG

Fresh, bright greenish-yellow color; wonderfully fruity-fresh nose of green apple, gooseberries, some passion fruit, grapefruit, elderflower, reminiscent of strawberry-raspberry sorbet, fine spice in the background;

Crisp acidity on the palate, fresh minerality, animating play, fruity exotic notes, fruit lemonade, flattering bouquet, firm core with delicate fruit sweetness and fine herbal spice;

Don Bepo is an excellent accompaniment to all light dishes, fish and white meat dishes. A wine that is a pleasure to drink all year round and makes you want another glass!

WEINGUT SALZL SEEWINKELHOF

Zwischen den Reben 1 | A-7142 Illmitz | T. +43 2175 243 42 | F. 243 42 4 | weingut@salzl.at | www.salzl.at

