

DON BEPO

2024

SALZL
SEEWINKELHOF



GRAPE VARIETIES

Sauvignon Blanc, Welschriesling, Bouvier, Gelber Muskateller



AGING

6 months sur lie



SERVING TEMPERATURE

10 – 12 °C



READINESS TO DRINK

2025 – 2027, under ideal storage conditions



FOOD PAIRING

Aperitif, asparagus, vegetable dishes



GLASS RECOMMENDATION

Narrow white wine glass



ALCOHOL CONTENT

12,5 % vol.

ACIDITY

5,9 g/l

RESIDUAL SUGAR

5,7 g/l

QUALITY LEVEL

Quality wine, dry

SOIL

Brown earth soil with gravel

YIELD PER HECTARE

50 hl

VINIFICATION

Alcoholic fermentation in steel tanks at 15 °C

ALLERGENS

Contains sulfites

BOTTLING

March 2025

TASTING NOTES

Fresh, radiant greenish-yellow color. Delightfully fruity-fresh nose of green apple, gooseberries, some passion fruit, grapefruit, elderflower, reminiscent of strawberry and raspberry sorbet with a fine spiciness in the background. On the palate crisp acidity, fresh minerality, enticing balance, notes of exotic fruit, fruit lemonade, flattering bouquet, firm core with delicate fruit sweetness and fine herbal spiciness. Don Bepo is an excellent companion to all light meals, fish and white meat dishes. A wine that comes with a lot of drinking pleasure all year round and invites you to enjoy 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

