

## MANOR SELECTION

**Vintage**  
2008

**Varietal**  
Sauvignon Blanc

**Vineyards and soil**  
Montefranco near  
Merano: southeast-facing  
slope with bedrock soil, 450  
metres above sea level.

**Training Form**  
Espalier

**Vinification**  
6 months aging in stainless  
steel (50%) and on the lees in  
large oak barrels (50%) .

### Technical Data

Alcohol: 13.5 % by volume  
Total acidity: 6.3 g/l  
Sugar-free extracts: 21.8 g/l

### Aging Potential

Five years

### Description

Light straw-yellow with green  
highlights. Pronounced bouquet  
reminescent of ripe fig and cassis.  
Almost salty mineral notes. Wellstruc-  
tured with stimulating  
acidity; dry.

### Serving Suggestion

Ideal chilled to 10° C, as perfect  
an aperitif as it is a companion  
to fish, asparagus or appetizers.

LANDESGUT · PODERE  
*Laimburg*

Sauvignon  
dell'Alto Adige DOC

“Oyèll”



*Sauvignon*