



**SEPPi**  
WeinGut



## **preyda** 2018 *South Tyrolean Sauvignon*

Third vintage  
Grape variety: Sauvignon blanc  
No. of bottles: 1460

### **Tasting notes**

Color: late-autumnal straw yellow;  
nose: besides ripe yellow fruit, traces of gooseberry, citrus fruit, and white peach;  
on the palate: a pleasant balance of fine mineral notes and creaminess achieved by contact with the yeast; freshness and complexity due to the trio of mineral notes, robustness, and a fine acidic structure

### **Locality and soil:**

Vineyard: Prey  
520 m above sea-level  
Oriented towards the southeast  
Slightly sloping  
Clayey gravel  
Typical winds descending from the Mendel Mountains

### **Vinification:**

15 hrs of maceration  
Spontaneous fermentation in large wooden cask  
8 months on the yeast in oak cask  
Bottled in June 2019

### **Analytical data:**

Alcohol: 14,5 % by volume  
Residual sugar: 1,3 g/l  
Acid: 5,7 g/l

### **Cultivation techniques:**

Biodynamic cultivation methods  
Gentle pruning of grapevines  
Soil is tilled and sown  
Use of infusions and biodynamic preparations to support plant growth  
Much manual labor at specific points in time  
Careful harvesting: Early September

### About the name **preyda**

This wine-growing area is called „Prey.“ The name „Prey“ is probably derived from the Lombard word „brayda.“ In the mid-13th century, that was a term referring to a small leased estate.



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