



## preyda 2016

*South Tyrolean Sauvignon*

First vintage  
Grape variety: Sauvignon blanc  
No. of bottles: 1600

### Tasting notes

Golden-yellow with green highlights  
Quiet, but complex, with a hint of gooseberry, a note of bell pepper, and musk melon  
Dense body, with creamy texture on the palate, but then mineral bite in the finish

### 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 of 2017

### Analytical data:

Alcohol: 14.0 % by volume  
Residual sugar: 1.2 g/l  
Acid: 6.3 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.

