

# ANSITZ WALDGRIES

## Sauvignon Blanc - MYRA

Sauvignon Blanc from Waldgries is like the mountains of the Alps:  
a crisp, fresh and minerally wine that reveals what lies in the terroir of Appiano Mountain.

*«I very much like a glass of Sauvignon myself - especially the honest,  
no-frills variants shaped by the soil. That's why my Sauvignon offers in the glass  
exactly what it finds in the terroir.»*

Christian Plattner

**Variety** 100% Sauvignon Blanc

**vineyards and climate** Appiano Mountain, southeast slope at 550m  
above sea-level between the castles of Moos,  
Schulthaus and Freudenstein

**soils** Calcareous loamy soil with a fine mineral structure

**Winemaking** 80% stainless steel tanks, 20% Tonnau (500 L),  
Special feature: a share of the harvested grapes  
is fermented without crushing and destemming

**Serving temperature** 9-12°C

**Food pairings** White and green asparagus, vegetarian dishes,  
shellfish and crustaceans, raw fish, light meats

**Aging** Dark and cool (approx. 12-14°C)  
with minimum temperature fluctuations

**Eye:**  
bright straw yellow  
with green reflexes

**Nose:**  
complex - from flint notes  
to elderflower and grapefruit  
and ripe notes of exotic fruit

**Nice to know:**

The vineyard on Appiano Mountain  
was acquired by the Plattner family  
thirty years ago. As the terroir is ideal  
for Sauvignon Blanc, Christian planted his favorite  
white wine variety here at the turn of the millennium.

**Palate:**

minerally, salty; an honest wine  
with elegant acidity; long finish



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