

JAKOB
JUNG

2021 SAUVIGNON BLANC

TASTING NOTES:

Indulge in the captivating allure of our Sauvignon Blanc, hailing from the esteemed Rheingau region of Germany and crafted by a distinguished member of the VDP. Rooted in centuries of winemaking tradition and guided by a commitment to excellence, this Sauvignon Blanc embodies the essence of its renowned terroir, offering a wine of unparalleled elegance and complexity. In the glass, this Sauvignon Blanc shines with a pale straw hue, hinting at the vibrant aromas and flavors that await. On the nose, be enthralled by the enchanting bouquet of tropical fruits, including ripe pineapple, zesty passionfruit, and tangy grapefruit, intermingled with subtle herbal notes and a hint of flinty minerality that speaks to the wine's pedigree. Savor the dynamic interplay of flavors on the palate, as layers of tropical fruits, citrus zest, and fresh herbs unfold with precision and grace, guided by a crisp acidity and a lingering finish that leaves a lasting impression. With its lively texture and well-balanced structure, this Sauvignon Blanc offers a delightful versatility that pairs beautifully with a wide range of cuisines, from seafood to salads, and spicy dishes. Crafted with meticulous attention to detail, our Sauvignon Blanc reflects the VDP winery's unwavering commitment to quality and authenticity, ensuring that each bottle is a true expression of the Rheingau's unique terroir and winemaking tradition. Whether enjoyed as a refreshing aperitif or paired with a gourmet meal among friends, this Sauvignon Blanc promises to elevate any occasion with its undeniable charm and sophistication. Embrace the spirit of exploration and celebrate the timeless beauty of German winemaking with our Sauvignon Blanc, a wine that speaks to the soul and invites you to savor the moment, one sip at a time. Cheers to the artistry of the VDP and the enduring legacy of excellence that defines German wine.

SOILS:

The soils consist of a variety of forms. These include chalk, sand, gravel, several clays, loess, quartzite and slate.

VINTAGE: 2021

GRAPE VARIETAL: SAUVIGNON BLANC

ABV: 12.0%

RESIDUAL SUGAR: 3,7 G/L

ACIDITY: 7.3 G/L

TEMP: 46-50 F°



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IMPORTS, INC.

Jakob Jung is a family-owned winery since 1799. Located in the city of Erbach in the Rheingau Region. Growing perfect grapes while protecting the environment, no pesticides or herbicides to produce beautiful wines. Member of VDP, the association of German quality wine estates.

