

# SAVIO SOARES SELECTIONS

*“Expressive Wines from Small Growers”*



## pittnauer

Product name	Perfect Day
Vintage	2022
Type of wine	Still white blend
Classification	Natural wine
Region	Burgenland, Austria
Soil type	From sandy, chalky to heavy soils
Grape varieties	60% Muskat Ottonel, 20% Sauvignon Blanc, 10% Grüner Veltliner, 5% Traminer, 5% Sämling
Maturation	Open vat fermentation with skin contact. Maturation in old oak and amphoras
Residual sugar	1,3 g/l
Acidity	4,9 g/l
Alcohol content	11,5 % vol
Chaptalization	Not
Enzymes	No added enzymes
Bottle type	Burgunder Madeleine
Closure	Diam cork
EAN-Code/bottle	9120011738400
EAN-Code/case	9120011738462
Bottles/case	6
Bottles/pallet	528
Drinking temperature	10-12°C



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Background	<p>Perfect Day is inspired by Lou Reed's song of the same name, in which the simple pleasures of life are summed up in a perfect day. Our aim is to make a wine that could accompany such a day or make it such.</p> <p>Traditional varieties from our region form the basis for Perfect Day: Muskat Ottonel, Sauvignon blanc, Grüner Veltliner, Traminer, Sämpling. For the 2022 vintage, all varieties were harvested separately and then vinified separately but in the same way - that is, they remained in contact with their skins for a fortnight and fermented spontaneously in open vats for a fortnight before we filled them into 500-litre oak barrels.</p> <p>The meteorological conditions in 2022 gave us no reason to complain. The rather low rainfall was no problem thanks to our well-supplied soils. Nevertheless, we welcomed the rain shortly before the harvest, as it revitalised the vines and grapes before the upcoming harvest weeks.</p> <p>All four grape varieties were matured for more than half a year in used barriques on the full lees and only brought together shortly before bottling. The Perfect Day was neither filtered nor sulphurised.</p>
Style and Aroma	<p>Perfect Day is balanced, light-footed and aromatically broad. It spans an aromatic arc with hints of peaches, grapefruit, orange blossom and herbs. All this is underpinned by a fine minerality. The texture is full-bodied and soft, the acidity present but never overpowering, the tannin crumbly and delicate. Towards the palate, the wine tightens up and becomes increasingly focused. The finish is long, refreshing and complex.</p>