



Mira Sauvignon Blanc 2024

MIRA makes one of the most exciting and beautiful interpretations of Sauvignon Blanc that we have ever tasted. Think Sebastien Riffault, but better. And that is not a marketing gimmick. Describing aromas and flavours would not do this wine justice; you simply have to taste it.

25-year-old vineyard on a clay soil. The hang-picked grapes are fermented in a 1000-l acacia barrel with a portion of whole berries in the juice. After 6 months of maturation, it is bottled.

On the label: Ruth St Denis (1897-1968), one of the pioneers of modern dance. (MIRA used to be a dancer herself)

20.25 €

Winery	MIRA
Country - Region	Czech Republic, Moravia
Winestyle	White: complex & full bodied
Grape Variety	Sauvignon Blanc
Viticulture	Biologisch/Organisch
Winemaking	Natural, handpicking, spontaneous fermentation. Fermented with a portion of whole berries in 1000l acacia barrel.
Maturation	6 months maturation 'sur lies'
Drinking window	2024-2030
Gastronomy	Aperitif, seafood, fish dishes of all kinds, Asian, sauerkraut, poultry,...
Volume (cl.)	75.0
Alcohol percentage	11.5