Beerenauslese Sauvignon Blanc 2020

Prädikatswein

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Prädikat Wine



Grape variety:	**Sauvignon Blanc**
Vintage:	2020
Alcohol content:	11.5%vol
Total acid:	7.9g/l
Residual suggar:	93.8g/l
Vinification:	**harvested by hand, spontaneously fermented with natural yeasts**
Maturation:	stainless steel tank
Drinking maturity:	10 years and longer
Bottle closure:	screw cap
Certification:	**Organic**, Sustainable Austria
Categorisation:	**Prädikatswein (Prädikat Wine)**
Wine-growing area:	Single Vineyard Pössnitzberg
Local orientation:	a predominantly south-facing location forming a basin with eastern and western extensions and an inclination of up to 75% (the major part more than 50% of inclination)
Sea level:	400m–540m
Wine-growing region:	**Southern Styria**
Description of the wine:	ripe stone fruit on the nose; the palate is fruity but never lush; with a touch of quince and fine citrus notes; a delicate stoniness in the finish; the balanced sweetness is supported by pleasant acidity and underlines the lightness of the wine
Food recommendation:	soft cheese, roasted goose liver, light and fruity desserts, Zabaione

Categorisation: A barogue **Prädikat Wine (sweet wine)** from our top single vineyard, the Single Vineyard Pössnitzberg. The Single Vineyard Pössnitzberg is predestined as a **great white wine terroir.** Due to the interaction of the soil structure and of the climatic factors this single vineyard is unique and these Sauvignon Blanc wines are very authentic.

Wine-growing area: Steepness and extremely chalky soils account for grand, deep terroir wines - laborious and intensive manual work provided. The Single Vineyard Pössnitzberg is the **most southern single vineyard in Styria** and is very important for our winery. In the fifties our grandfather Johann Sabathi recognised the potential of the site Pössnitzberg and acquired the first core of this precious vineyard. This extremely steep and rocky single vineyard benefits from partly very old vines and deep roots. Due to an inclination of 75% this vineyard needs to be cultivated almost by hand.

Climate: Warm winds coming up from Slovenian valleys meet cool air streams from the Koralpe Mountains in the west. These **extreme temperature differences** cause a spicy and multi-faceted aroma spectrum.

Soil: From the geological point of view the Pössnitzberg is located within the southwestern Styrian sea basin. Approximately 16 million years ago some 1000 meters of mighty marine sediments accumulated. Geologists describe these fine marine sediments as "Styrian Schlier". It consists of chalky fine-sandy, mostly green-greyish marl clay or argillaceous schist with deposits of sand, fossils of leaves and gloss carbon residues. **These scarce and very chalky soils, called "Opok" (chalky marl), are characterised by a humous topsoil** formed by weathering, which often does not exceed a height of 20 centimetres, **and firm sedimentary rocks.**

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