Leutschach Sauvignon Blanc 2022

Ortswein, SüdsteiermarkDAC

Leutschach Sauvignon Blanc 2022

Village Wine, SüdsteiermarkDAC



Grape variety:	**Sauvignon Blanc**
Vintage:	2022
Alcohol content:	13.0%vol
Total acid:	5.3g/l
Residual suggar:	1.3g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	12 months in traditional, large, wooden oak casks
Drinking maturity:	5 years and longer
Bottle closure:	screw cap
Certification:	**Organic**, Sustainable Austria
Categorisation:	**Ortswein (Village Wine)** / SüdsteiermarkDAC
Wine-growing area:	Leutschach a.d.W.
Wine-growing region:	**Southern Styria**
Description of the wine:	aromas of wild berries, fresh alpine herbs and a delicate touch of hop blossoms, on the palate white currants combined with chalky minerality characterized by the "Opok"- soil; in the finish highly elegant with an animated freshness
Food recommendation:	soft goat cheese with tomatoes, asparagus salad, Mediterranean cuisine, pasta with seafood, freshwater fish, white meat, poultry

ORTSWEIN

Categorisation: Our "Leutschach Sauvignon Blanc" is **representative of the terroir of our home village** Leutschach a.d.W. – this is characterised by the typical wine taste of the wine-growing area as well as by the therefore related name of the wine.

Village wines demonstrate different characteristics due to their vineyard-location/-orientation, sea level and soil conditions - these components affect the aroma and the typicity of these wines. **Different regions mean variously climatic and geological circumstances effecting various wines.** Therefore, the wine refers to the wine-growing area and this is further the reason for using the name "Leutschach" on the bottle label. Village Wines are allowed to be offered for sale at the earliest on 1st of May after 6 months of maturation. In our case, Village Wines remains much longer in the barrels and are offered for sale at the earliest after 11 months of maturation, as well as our Premier Cru STK wines.

Wine-growing area: Our Leutschach Sauvignon Blanc wines grow in various vineyards within our home village.

Climate: The climate in Leutschach is characterised by moderate rainfall, it is**warm and mostly free of fog.** The climatic conditions in this area are also influenced by cold, sloping winds from the western Koralpe Mountains, causing **cool nights.** These cool nights effect high temperature differences between day and night and this fact encourages fruity wine varieties.

Soil: Leutschach 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 **"Leutschacher Schlier".** It consists of chalky fine-sandy, mostly green-greyish**marl clay** or argillaceous schist with deposits of sand. These chalky marl soils are called "Opok".

All rights as well as changes, mistakes and errors reserved; copyright © Erwin Sabathi GmbH

Am Gaumen weiße Ribiseln verbunden mit kalkiger Mineralität geprägt vom Opok-Boden.

On the palate white currants combined with chalky minerality characterized by the "Opok"-soil.

All rights as well as changes, mistakes and errors reserved; copyright © Erwin Sabathi GmbH