Erwin SABATHI WEINGUT

Erwin Sabathi GmbH
Pössnitz 48, A-8463 Leutschach a.d.W.
Tel +43 (0) 3454 265, weingut@sabathi.com
www.sabathi.com

Leutschacher Sauvignon Blanc 2017

STK Ortswein

Leutschacher Sauvignon Blanc 2017

STK Village Wine



Grape variety:	**Sauvignon Blanc**
Vintage:	2017
Awards:	**93 FALSTAFF, 16 GAULT MILLAU, 90 PARKER points**
Alcohol content:	13.0%vol
Total acid:	5.0g/l
Residual suggar:	1.1g/l
Vinification:	**harvested by hand, spontaneously fermented with natural yeasts**
Maturation:	between 6 and 12 months in traditional, large, wooden oak casks
Drinking maturity:	5 years and longer
Bottle closure:	screw cap
Categorisation:	**STK Ortswein (STK Village Wine)**
Wine-growing area:	Leutschach a.d.W.
Wine-growing region:	**Southern Styria**
Description of the wine:	delicate fragrance of flintstone, cassis leaves and spicy herbs; vivacious and pulsating tension on the palate, mineral notes, fruity aftertaste
Food recommendation:	soft goat cheese with tomatoes, asparagus salad, Mediterranean cuisine, pasta with seafood, freshwater fish, white meat, poultry

STK ORTSWEIN
STK VILLAGE WINE

Categorisation: Our "Leutschacher 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. STK Village Wines are allowed to be offered for sale at the earliest on the 1st of May after 6 months of maturation.

Wine-growing area: Our Leutschacher 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".

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Feiner Duft nach Feuerstein, Cassisblättern und würzigen Kräutern.

Delicate fragrance of flintstone, cassis leaves and spicy herbs.

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