

Leutschacher Welschriesling 2017

STK Ortswein

Leutschacher Welschriesling 2017

STK Village Wine



Grape variety:	Welschriesling
Vintage:	2017
Awards:	90 FALSTAFF points
Alcohol content:	12.5%vol
Total acid:	4.9g/l
Residual sugar:	1.1g/l
Vinification:	harvested by hand, spontaneously fermented with natural yeasts
Maturation:	stainless steel tank
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:	aroma of ripe apples; delicate Burgundian hints; fine minerality; elegant on the palate
Food recommendation:	different kinds of salads, cold and warm appetizers, traditionally Styrian snack, white meat, especially poultry (breaded fried chicken, chicken liver), freshwater fish



Categorisation: Our "Leutschacher Welschriesling" 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. The grapes for our "Leutschacher Welschriesling" are from average **50 years old vines**.

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 Welschriesling 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".

Die Trauben für unseren Leutschacher Welschriesling stammen von durchschnittlich 50-jährigen Rebstöcken.

The grapes for our “Leutschacher Welschriesling” are from average 50 years old vines.