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CERTIFIED 4547594 SUSTAINABLE AUSTRIA

# Ried Jägerberg Grauburgunder 2019

## Erste STK Ried, Südsteiermark$^{DAC}$

## Single Vineyard Jägerberg Pinot Gris 2019

Premier Cru STK, Südsteiermark$^{DAC}$




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|---|---|
| **Grape variety:** | **Pinot Gris (Grauburgunder)** |
| **Vintage:** | 2019 |
| **Awards:** | **93 FALSTAFF, 17 GAULT MILLAU points** |
| **Alcohol content:** | 13.0%vol |
| **Total acid:** | 5.8g/l |
| **Residual suggar:** | 1.8g/l |
| **Vinification:** | **harvested by hand, spontaneously fermented with natural yeasts** |
| **Maturation:** | 11 months in traditional, large, wooden oak casks |
| **Drinking maturity:** | 10 years and longer |
| **Bottle closure:** | screw cap |
| **Certification:** | **Organic**, Sustainable Austria |
| **Categorisation:** | **Erste STK Ried (Premier Cru STK)** / Südsteiermark$^{DAC}$ |
| **Wine-growing area/ single vineyard :** | **Single Vineyard Jägerberg** |
| **Local orientation:** | south-facing with a medium inclinationg |
| **Sea level:** | 320m–380m |
| **Wine-growing region:** | **Southern Styria** |
| **Description of the wine:** | intense colour, scents of acacia blossom-honey, almond flavours; dark, smoky mineral, complex and deep - you can´t feel the concentration, it is so intimately interwoven; salty deep and continuing reverberation |
| **Food recommendation:** | tartar, carpaccio, vitello tonnato, feathered game (pheasant, quail, duck), rabbit, saddle of lamb, saddle of veal, beef roulade, ragout, bœuf stroganoff, desserts, cheese |

ERSTE STK RIED

**Categorisation:** Our wines of the Single Vineyard Jägerberg, classified as "Erste STK Ried" (Premier Cru STK) are **typical for this region.** These wines demonstrate a strong and natural expression of their origin and have a high ageing potential. The harvest yield is limited to a maximum of 45 hectolitres. Premier Cru STK wines are allowed to be offered for sale at the earliest on 1st of September after 11 months of maturation.

**Wine-growing area/ single vineyard:** The Single Vineyard Jägerberg is located within the cadastral district Kranach, which belongs to the **village of Gamlitz.**

**Climate:** On Jägerberg the temperature differences between day and night are smaller - this fact provides **ideal conditions for Burgundy varieties.** These expressive wines reflect a complex aroma spectrum with an enormous tension.

**Soil:** The vineyards of Jägerberg are based on **marine sediments** of the period of the Neogene. These marine sediments are called "Gamlitzer Schlier". Lithologically, these are **fine sandy clay marls** with crystalline, but also carbonate **gravels** and **cobbles.** Deposits of seashells verify the marine character. The water retention capacity is high, the water permeability is moderate.

***Intensive Farbe, Duft nach Akazienblütenhonig, Mandelaromen.***

***Intense colour, scents of acacia blossom-honey, almond flavours.***


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