Erwin SABATHI

Ried Jägerberg Grauburgunder 2025

Erste STK Ried, SüdsteiermarkDAC

Single Vineyard Jägerberg Pinot Gris 2025

Premier Cru STK, SüdsteiermarkDAC



Grape variety:	**Pinot Gris (Grauburgunder)**
Vintage:	2025
Awards:	**93 FALSTAFF points**
Alcohol content:	13.0%vol
Total acid:	6.3g/l
Residual suggar:	1.1g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	15 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)** / SüdsteiermarkDAC
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 12 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 pinot blanc and pinot gris.** These expressive wines reflect a complex aroma spectrum with 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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