

# Ried Jägerberg Weißburgunder 2019

Erste STK Ried, Südsteiermark<sup>DAC</sup>

## Single Vineyard Jägerberg Pinot Blanc 2019

Premier Cru STK, Südsteiermark<sup>DAC</sup>



<b>Grape variety:</b>	<b>Pinot Blanc (Weißburgunder)</b>
<b>Vintage:</b>	2019
<b>Awards:</b>	<b>93 FALSTAFF, 16,5 GAULT MILLAU points</b>
<b>Alcohol content:</b>	12.5%vol
<b>Total acid:</b>	6.0g/l
<b>Residual sugar:</b>	2.1g/l
<b>Vinification:</b>	<b>harvested by hand, spontaneously fermented with natural yeasts</b>
<b>Maturation:</b>	11 months in traditional, large, wooden oak casks
<b>Drinking maturity:</b>	10 years and longer
<b>Bottle closure:</b>	screw cap
<b>Certification:</b>	<b>Organic, Sustainable Austria</b>
<b>Categorisation:</b>	<b>Erste STK Ried (Premier Cru STK) / Südsteiermark<sup>DAC</sup></b>
<b>Wine-growing area/ single vineyard :</b>	<b>Single Vineyard Jägerberg</b>
<b>Local orientation:</b>	south-facing with a medium inclination
<b>Sea level:</b>	320m–380m
<b>Wine-growing region:</b>	<b>Southern Styria</b>
<b>Description of the wine:</b>	fresh scents of mountain flowers, on the palate aromas of ripe pears, of white berries and of macadamia nut; a precise, concentrated texture; animating drinking flow and silky in the final, delicately floating intensity
<b>Food recommendation:</b>	thickened soups, white asparagus, chicken liver, quail, veal ("Wiener Schnitzel" = veal escalope viennese style), beef (boiled beef), freshwater fish (carp and catfish)



**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.

**Ried Jägerberg – ein idealer Standort für Burgundersorten.**

**Single Vineyard Jägerberg – ideal conditions for Burgundy varieties.**