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

Ried Jägerberg Weißburgunder 2019

Erste STK Ried, SüdsteiermarkDAC

Single Vineyard Jägerberg Pinot Blanc 2019

Premier Cru STK, SüdsteiermarkDAC



Grape variety:	**Pinot Blanc (Weißburgunder)**
Vintage:	2019
Awards:	**93 FALSTAFF, 16,5 GAULT MILLAU points**
Alcohol content:	12.5%vol
Total acid:	6.0g/l
Residual suggar:	2.1g/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)** / SüdsteiermarkDAC
Wine-growing area/ single vineyard :	**Single Vineyard Jägerberg**
Local orientation:	south-facing with a medium inclination
Sea level:	320m–380m
Wine-growing region:	**Southern Styria**
Description of the wine:	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
Food recommendation:	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.

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