



Ried Jägerberg Weißburgunder 2023

Erste STK Ried, Südsteiermark^{DAC}

Single Vineyard Jägerberg Pinot Blanc 2023

Premier Cru STK, Südsteiermark^{DAC}



Grape variety:	Pinot Blanc (Weißburgunder)
Vintage:	2023
Awards:	93 FALSTAFF points
Alcohol content:	13.0%vol
Total acid:	5.6g/l
Residual sugar:	0.2g/l
Vinification:	harvested by hand, traditionally fermented with natural yeasts
Maturation:	13 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 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.