

# Ried Jägerberg Grauburgunder 2018

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

## Single Vineyard Jägerberg Pinot Gris 2018

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



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| <b>Grape variety:</b>                           | <b>Pinot Gris (Grauburgunder)</b>  |
| <b>Vintage:</b>                                 | 2018   |
| <b>Awards:</b>                                  | <b>94 FALSTAFF, 16 GAULT MILLAU points</b>   |
| <b>Alcohol content:</b>                         | 13.0%vol   |
| <b>Total acid:</b>                              | 5.3g/l   |
| <b>Residual sugar:</b>                          | 1.1g/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>Categorisation:</b>                          | <b>Erste STK Ried (Premier Cru STK) / Süsteiermark<sup>DAC</sup></b>   |
| <b>Wine-growing area/<br/>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>                 | 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 |
| <b>Food recommendation:</b>                     | tartar, carpaccio, vitello tonna to, feathered game (pheasant, quail, duck), rabbit, saddle of lamb, saddle of veal, beef roulade, ragout, boeuf stroganoff, desserts, cheese                                      |



**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 located in the tertiary sedimentary region of the "Gamlitz Schlier", also called "Older Schlier". ("Schlier" is a fine-sandy marl clay, in this case with deposits of sandy quartz). The existence of many fossils is a typical character for such chalky, marine sediments. The soil type is a **chalky Regosol of loamy-sandy tertiary material**.

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.