Ried Pössnitzberg Alte Reben Sauvignon Blanc 2020

Große STK Ried, Südsteiermark[DAC]

Single Vineyard Pössnitzberg Alte Reben Sauvignon Blanc 2020

Grand Cru STK, Südsteiermark[DAC]

Grape variety:	**Sauvignon Blanc**
Vintage:	2020
Awards:	**96 FALSTAFF, 98 A LA CARTE points**
Alcohol content:	13.0%vol
Total acid:	5.3g/l
Residual suggar:	1.2g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	24 months in traditional, large, wooden oak casks
Drinking maturity:	15 years and longer
Bottle closure:	nature cork/organic cork, sorted by hand
Certification:	**Organic**, Sustainable Austria
Categorisation:	**Große STK Ried (Grand Cru STK)** / Südsteiermark[DAC]
Wine-growing area/ single vineyard :	**Single Vineyard Pössnitzberg**
Local orientation:	a predominantly south-facing location forming a basin with eastern and western extensions and an inclination of up to 75% (the major part more than 50% of inclination)
Sea level:	420m–460m
Wine-growing region:	**Southern Styria**
Description of the wine:	deep and fine smoky aromas; hints of fresh meadow herbs, mint-scented; elegant, cool aroma spectrum with a deep brilliance on the palate; mineral stone powder and enormous saltiness; complex and solid at the same time, extremely mineral structure
Food recommendation:	smoked trout, warm char, goose or duck, game dishes, braised dishes of beef (oxtail, special meat of beef shoulder), steak

Categorisation: The Single Vineyard Pössnitzberg is predestined as a **great white wine terroir.** Due to the interaction of the soil structure and of the climatic factors this single vineyard is unique. These Sauvignon Blanc wines are very authentic. **The grapes used for "Single Vineyard Pössnitzberg Alte Reben Sauvignon Blanc" are from the oldest vineyards of our top sites on the Pössnitzberg – "Alte Reben" means old vines.** Our wines from Pössnitzberg, classified as "Große STK Ried" (Grand Cru STK), are delicately mineral, very salty on the palate and show a tight structure and high ageing potential. The harvest yield is limited to a maximum of 45 hectolitres. Grand Cru STK wines are allowed to be offered for sale at the earliest on the 1st of May after 18 months of maturation.

Wine-growing area/ single vineyard: Steepness and extremely chalky soils account for grand, deep terroir wines - laborious and intensive manual work provided. The Single Vineyard Pössnitzberg is the **most southern single vineyard in Styria** and is very important for our winery. In the fifties our grandfather Johann Sabathi recognised the potential of the site Pössnitzberg and acquired the first core of this precious vineyard. This extremely steep and rocky single vineyard benefits from partly very old vines and deep roots. Due to an inclination of 75% this vineyard needs to be cultivated almost by hand.

Climate: Warm winds coming up from Slovenian valleys meet cool air streams from the Koralpe Mountains in the west. These **extreme temperature differences** cause a spicy and multi-faceted aroma spectrum.

All rights as well as changes, mistakes and errors reserved; copyright © Erwin Sabathi GmbH

Soil: Pössnitzberg is located on the southern part of the "West Styrian Bay" of the Styrian Basin. In former times (in the Neogene), several 1000 meter thick marine sediments have been deposited there. These deposits, also called "Steirischer Schlier", are **clayey up to fine sandy, gray-green coloured marls including plant fossils** and sandstone interstratifications. These scarce and very chalky soils, called **"Opok" (chalky marl),** are characterised by a humous topsoil formed by weathering, which often does not exceed a height of 20 centimeters, and firm sedimentary rocks.

„… dicht, beruhigend und mit einer unglaublichen Sanftmut unterwegs.
Die Aromatik ist genau «à point».“

"… dense, calming down, unveiling a phenomenal softness.
The aroma is exactly «à point».“

„Im langen Finale kühle sinnliche Anmutung und schwerelose Intensität. Edel.
Potential für dreißig Jahre.“

"In the long finale cool, sensuous appearance and weightless intensity. Noble.
Potential for thirty years. “

All rights as well as changes, mistakes and errors reserved; copyright © Erwin Sabathi GmbH