

2016

RIED PÖSSNITZBERG

Sauvignon Blanc

SEA B A T H

## Ried Pössnitzberg® Sauvignon Blanc 2016

Große STK Ried

## Single Vineyard Pössnitzberg Sauvignon Blanc 2016

Grand Cru STK

Sauvignon Blanc Grape variety:

Vintage:

Awards: 95 A LA CARTE, 95 FALSTAFF, 17,5 GAULT MILLAU,

93 PARKER points

Alcohol content: 13.0%vol Total acid: 5.2g/l Residual suggar: 1.1g/l

Vinification: harvested by hand, spontaneously fermented with natural

**yeasts** 

Maturation: 18 months in traditional, large, wooden oak casks

Drinking maturity: 15 years and longer

Bottle closure: nature cork, sorted by hand Categorisation: Große STK Ried (Grand Cru STK)

Wine-growing area/

single vineyard:

Pössnitzberg

Local orientation: a predominantly south-facing location forming a basin with eastern and

we stem extensions and an inclination of up to 75% (the major part more than

50% of inclination)

Sea level: 400m - 540m Wine-growing region: Southern Styria

**Description of the wine:** hints of red currants; complex bouquet with spicy aromas of flintstone;

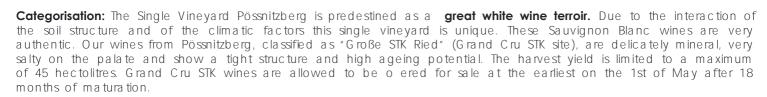
compact core; extremely subtle nuanced, crispy minerality on the palate,

thrilling vibra ting finish; delightful pleasure

Food recommendation: stuffed paprika, quinea-fowl, veal, beef (roast beef, boiled beef, boiled filet of

beef), game dishes, duck breast, freshwater fish (carp), crayfish, lobster,

gra tina ted oysters



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.



GRAND CRU STK



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**Soil:** From the geological point of view the Pössnitzberg is located within the southwestem Styrian sea basin. Approximately 16 million years ago some 1000 meters of mighty marine sediments accumulated. Geologists describe these fine marine sediments as "Styrian Schlier". It consists of chalky fine-sandy, mostly green-greyish mart clay or argillaceous schist with deposits of sand, fossils of leaves and gloss carbon residues. **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.**