




Ried Pössnitzberger Kapelle® Chardonnay 2017

Große STK Ried

Single Vineyard Pössnitzberger Kapelle Chardonnay 2017

Grand Cru STK



Grape variety:	Chardonnay		
Vintage:	2017		
Alcohol content:	data will follow		
Total acid:	data will follow		
Residual sugar:	data will follow		
Vinification:	harvested by hand, spontaneously fermented with natural yeasts		
Maturation:	30 months in small oak barrels		
Drinking maturity:	15 years and longer		
Bottle closure:	nature cork/organic cork, sorted by hand, sealed with wax		
Categorisation:	Große STK Ried (Grand Cru STK)		
Wine-growing area/ single vineyard :	Single Vineyard Pössnitzberg		
Local orientation:	a south-facing site forming a basin with an average inclination of 50%		
Sea level:	420m–460m		
Wine-growing region:	Southern Styria		
Description of the wine:	elegant aromas, salty sea breeze, verbena, endlessly numerous facets, puristic but restrained wood flavour; very delicate on the palate, the acid is perfect embedded in the delicate extract; light lemon aroma, finely resinous spices, flavours of chalk and flintstone; silky structure, enormous length with a very high potential – pure harmony		
Food recommendation:	bread crumbed porcini mushrooms, morel and truffle dishes, goes well with hearty meat dishes (Mediterranean and Asian style), ossobuco, braised dishes, lamb, ragout, game dishes (deer, wild boar), St. Martin´s Day goose, goose liver		

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 Chardonnay wines are very authentic. **The grapes for "Single Vineyard Pössnitzberger Kapelle Chardonnay" are from a special vineyard on the Pössnitzberg, a vineyard with a small, old chapel ("Kapelle" means chapel).** In the sixties, Karl Rengo, the former landowner of this special vineyard already named his wines "Pössnitzberger Kapelle". This wine from the Single Vineyard Pössnitzberg, one of our rarities, is delicately mineral, very salty on the palate, shows a tight structure and a high aging potential. The harvest yield is limited to a maximum of 45 hectolitres. As a rarity, this wine is allowed to be offered for sale at the earliest on the 1st of May after 30 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.

Soil: From the geological point of view the Pössnitzberg is located within the southwestern 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 marl clay or argillaceous schist with deposits of sand, fossils of leaves and glass 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.**