

Südsteiermark^{DAC} Sauvignon Blanc 2020

Gebietswein

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Regional Wine



Grape variety:	Sauvignon Blanc
Vintage:	2020
Awards:	92 FALSTAFF points
Alcohol content:	12.0%vol
Total acid:	6.8g/l
Residual sugar:	1.1g/l
Vinification:	harvested by hand, spontaneously fermented with natural yeasts
Maturation:	stainless steel tank
Drinking maturity:	3 years and longer
Bottle closure:	screw cap
Certification:	Organic , Sustainable Austria
Categorisation:	Gebietswein (Regional Wine) / Südsteiermark ^{DAC}
Wine-growing area:	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
Wine-growing region:	Southern Styria
Description of the wine:	aromas of yellow and red bell peppers, followed by hints of strawberries; delicious juiciness and feelable minerality; balanced flavour and great harmony in the aftertaste
Food recommendation:	grilled bell peppers, dishes of tomatoes, dishes of bell peppers, pasta dishes, stuffed cabbage roulade, asparagus, pork, veal and beef, salmon, trout, roasted zander



Categorisation: Our "Südsteiermark^{DAC} Sauvignon Blanc" signifies a very fresh and fruity wine. The vines of this wine flourish in numerous small vineyards in Southern Styria. This wine is allowed to be offered for sale at the earliest on the 1st of March after the grape harvest.

Wine-growing area: Southern Styria, from vines exclusively grown in **Leutschach a.d.W. and Gamlitz**.

Climate: A warm and humid **Mediterranean climate** causes a long vegetation period. Cool nights effect unique varieties of aromas.

Soil: The soil structure is characterised by firm sediment layers, deposited in this sea basin million years ago. The soil consists of fine marine sediments (geologically described as "**Schlier**"), as well as of different kinds of sand, conglomerate and gravel.