Erwin SABATHI WEINGUT

Erwin Sabathi GmbH
Pössnitz 48, A-8463 Leutschach a.d.W.
Tel +43 (0) 3454 265, weingut@sabathi.com
www.sabathi.com

AT-BIO-302 Österreich-Landwirtschaft

CERTIFIED 4547594 SUSTAINABLE AUSTRIA

SüdsteiermarkDAC Welschriesling 2020

Gebietswein

SüdsteiermarkDAC Welschriesling 2020

Regional Wine



Grape variety:	**Welschriesling**
Vintage:	2020
Awards:	**90 FALSTAFF points**
Alcohol content:	11.0%vol
Total acid:	6.5g/l
Residual suggar:	1.2g/l
Vinification:	**harvested by hand, spontaneously fermented with natural yeasts**
Maturation:	stainless steel tank
Drinking maturity:	2 years and longer
Bottle closure:	screw cap
Certification:	**Organic**, Sustainable Austria
Categorisation:	**Gebietswein (Regional Wine)** / SüdsteiermarkDAC
Wine-growing area:	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
Wine-growing region:	**Southern Styria**
Description of the wine:	Aromas of white flowers and meadow herbs; delicate juiciness on the palate characterised by fresh apple aromas; inviting in every phase; vivid and animating
Food recommendation:	cold appetizers and vegetables, green salads, traditionally Styrian snack; white meat, especially poultry (breaded fried chicken, chicken liver), fish (trout)

GEBIETSWEIN

Categorisation: Our "SüdsteiermarkDAC Welschriesling" 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 December 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.

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