



Südsteiermark^{DAC} Welschriesling 2021

Gebietswein

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Regional Wine



Grape variety:	Welschriesling
Vintage:	2021
Awards:	92 FALSTAFF points
Alcohol content:	11.5%vol
Total acid:	6.1g/l
Residual sugar:	1.3g/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) / 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 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)



Categorisation: Our "Südsteiermark^{DAC} 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.