Südsteiermark^{DAC} Sauvignon Blanc 2022

Gebietswein

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Regional Wine



Grape variety:	**Sauvignon Blanc**
Vintage:	2022
Awards:	**91 FALSTAFF points**
Alcohol content:	12.5%vol
Total acid:	5.7g/l
Residual suggar:	1.1g/l
Vinification:	**harvested by hand, traditionally 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.

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