



Südsteiermark^{DAC} Weißburgunder 2021 Gebietswein

Südsteiermark^{DAC} Pinot Blanc 2021 Regional Wine



Grape variety:	Pinot Blanc (Weißburgunder)
Vintage:	2021
Awards:	92 FALSTAFF points
Alcohol content:	12.0%vol
Total acid:	6.2g/l
Residual sugar:	0.4g/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 walnut and dried apple slices; firm on the palate, succulent almond flavours with well-dosed acidity; delightful drinking flow
Food recommendation:	white meat (poultry, pork, veal), "Wiener Schnitzel" (= veal escalope viennese style), breaded fried chicken, freshwater fish (zander, seafood), for almost every kind of dishes – "allrounder"



Categorisation: Our "Südsteiermark^{DAC} Pinot 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.