Südsteiermark^{DAC} Weißburgunder 2025

Gebietswein

Südsteiermark^{DAC} Pinot Blanc 2025

Regional Wine

Grape variety:	**Pinot Blanc (Weißburgunder)**
Vintage:	2025
Awards:	**92 FALSTAFF points**
Alcohol content:	12.0%vol
Total acid:	4.8g/l
Residual suggar:	2.8g/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 walnut and dried apple slices; firm on the palate, succulent almond flavours with well-dosed acidity; delightful drinking flow
Food recommendation:	white meet (poultry, pork, veal), "Wiener Schnitzel" (= veal escalope viennese style), breaded fried chicken, freshwater fish (zander, seafood), for almost every kind of dishes – "allrounder"

GEBIETSWEIN

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.

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