



# Südsteiermark<sup>DAC</sup> Weißburgunder 2025 Gebietswein

## Südsteiermark<sup>DAC</sup> Pinot Blanc 2025 Regional Wine



<b>Grape variety:</b>	<b>Pinot Blanc (Weißburgunder)</b>
<b>Vintage:</b>	2025
<b>Alcohol content:</b>	12.0%vol
<b>Total acid:</b>	4.8g/l
<b>Residual sugar:</b>	2.8g/l
<b>Vinification:</b>	<b>harvested by hand, traditionally fermented with natural yeasts</b>
<b>Maturation:</b>	stainless steel tank
<b>Drinking maturity:</b>	3 years and longer
<b>Bottle closure:</b>	screw cap
<b>Certification:</b>	<b>Organic</b> , Sustainable Austria
<b>Categorisation:</b>	<b>Gebietswein (Regional Wine)</b> / Südsteiermark <sup>DAC</sup>
<b>Wine-growing area:</b>	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
<b>Wine-growing region:</b>	<b>Southern Styria</b>
<b>Description of the wine:</b>	aromas of walnut and dried apple slices; firm on the palate, succulent almond flavours with well-dosed acidity; delightful drinking flow
<b>Food recommendation:</b>	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"



**Categorisation:** Our "Südsteiermark<sup>DAC</sup> 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.