

Weißburgunder Steirische Klassik 2017

STK Gebietswein aus der Südsteiermark

Pinot Blanc Styrian Classic 2017

STK Regional Wine from Southern Styria



Grape variety:	Pinot Blanc (Weißburgunder)
Vintage:	2017
Awards:	90 FALSTAFF points
Alcohol content:	12.0%vol
Total acid:	6.4g/l
Residual sugar:	1.2g/l
Vinification:	harvested by hand, spontaneously fermented with natural yeasts
Maturation:	stainless steel tank
Drinking maturity:	3 years and longer
Bottle closure:	screw cap
Categorisation:	STK Gebietswein aus der Südsteiermark, Steirische Klassik (STK Regional Wine from Southern Styria)
Wine-growing area:	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
Wine-growing region:	Southern Styria
Description of the wine:	fruity aromas of pears and dried apple slices; clear with a good substance; pithy, juicy and open; beautiful spiciness on the palate, very animating to drink
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"



Categorisation: Our "Pinot Blanc Styrian Classic" 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** cause 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.