

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 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 "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** 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.