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Welschriesling Steirische Klassik 2017

STK Gebietswein aus der Südsteiermark

Welschriesling Styrian Classic 2017

STK Regional Wine from Southern Styria



Grape variety:	**Welschriesling**
Vintage:	2017
Alcohol content:	11.5%vol
Total acid:	6.1g/l
Residual suggar:	1.2g/l
Vinification:	**harvested by hand, spontaneously fermented with natural yeasts**
Maturation:	stainless steel tank
Drinking maturity:	2 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:	a scent of white blossoms; a hint of peach; vibrating taste, elegant on the palate, inviting in any way; juicy and animating
Food recommendation:	green salads, cold appetizers and vegetables, traditionally Styrian snack; white meat, especially poultry (breaded fried chicken, chicken liver), fish (trout)

STK
GEBIETSWEIN
AUS DER
SÜDSTEIERMARK
STK REGIONAL WINE
FROM
SOUTHERN STYRIA

Categorisation: Our "Welschriesling 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 December 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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