

LINEA SOUVIGNIER GRIS

BIODYNAMIC & VEGAN

SPICY & CHARACTER, CURRANTS, ROSEMARY, DRIED FRUITS;
COMPLEX WITH JUICY STRUCTURE: DRY & *ORIGINAL!*



Colour sense: ONION RED - OLIVE GREEN

VINTAGE	2017
VINE VARIETY	Souvignier Gris (PiWi-sort: crossing of Cabernet Sauvignon x Bronner)
WINE GROWING REGION	Vulkanland Area Styria
VINEYARD AREA	Vulkanland Area Styria sandy, loamy soils, small layer of gravel as underground, deposit of weathered material as well as both place specific different volcanic influences. This fertile area and its people are characterised by the charm of the Mediterranean south as well as having an Illyrian climate coupled with Continental and Pannonian influences.
VINEYARDS	Mitteregg, Süd/Südwest, 350m sea level
SOIL CONDITION	sandy loam, steep sloap
AGE OF VINES	5 years
VALUES	13.5 Vol.% - SRE: 6,3 g/l; RZ: 0,4 g/l KMW 20,0°
FERMENTATION CONTROL	Spontaneous fermentation & malolactic in toasted 600 lt oak barrels after 3 days maceration; 20% of the grapes for 1 month on the mash in 600lt barrel
MATURATION & STORAGE	maturation in 600 lt oakbarrel with air symbiosis on full yeast for 12 month, the remaining month until bottling (KW 28/19) on fine yeast, 5mg/l sulphur before filling, without filtration
DRINKING ENJOYMENT	13°C and more
AGING POTENTIAL	under ideal storage conditions until 2045
FOOD RECOMMENDATION	Buckwheat risotto with leaf spinach & carrot puree, Steakparty, Barbecue evening

