

NEUMEISTER

„Spicy nose with green almond, roasted
peanut, sesame, kumquat and pear.
Full-bodied with a palate of quince,
dates, brioche and dandelion.
Very inciting with a long finish.”

WEISSBURGUNDER 2018

Vulkanland Steiermark ^{DAC}

The steep **vineyards** are located around Straden, with the main locations being Klausen, Weissenberg and Augenweide. The vines are 15 to 30 years old. Mainly calcareous, sedimentary **soil** from the Tertiary with alluvial gravel and sandstone.

Harvest on 19th and 21st of September 2018
Skin contact up to 12 hours,
spontaneous fermentation in stainless steel tanks and big old oak barrels, maturation on the fine yeast (sur lie) for 4 months.

12,5 %vol alcohol
5,7 g/l acidity
2,5 g/l residual sugar, dry

Available from March 2019
Best to drink from 2019 to 2022

Recommended to Seafood like shell fish and crustaceans, pasta dishes with light sauces and backed vegetables.

6x 0,75l, screw cap
EAN bottle 9120013395038
EAN case 9120013394093

AT-BIO-402
Landwirtschaft Österreich



Guarantee of origin:
Vulkanland Steiermark

We guarantee the Styrian origin of our wines and exclusively process organic certified grapes in our cellar from vineyards in and around Straden.

Steep vineyards and
challenging sites

We cultivate very steep, challenging vineyards at optimum altitudes and with perfect exposures, thus contributing to the conservation of a centuries-old cultural landscape.

Handcrafted and organic wines

We place special emphasis on viticulture close to nature, the sustainable cultivation of our soils and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers. We compost, grow diverse cover crops and practice agriculture encouraging beneficial insects. Reduced yields, careful manual working and harvesting exclusively by hand into small boxes are crucial to us. While striving to deliver superior quality, we are assisted by experienced employees that form an essential part of our winemaking family. Since 2013 we are farming our vineyards certified organic.

Best wine quality

We place high demands on wine culture and manage an area under vine that allows us to uncompromisingly pick and process the best qualities every year. In the cellar, we guarantee to carefully and individually age our superior-quality wines that reflect their origin and our personal philosophy by authenticity and character.