

NEUMEISTER

„Spicy, complex nose; Szechuan pepper, capers, white currant; a bit of incense, ripe yellow pepper and mint. Profound and gripping palate with coriander seeds, physalis and matcha. Powerful, yet elegant with a long lingering finish.“

Ried KLAUSEN 1STK 2018

SAUVIGNON BLANC – Vulkanland Steiermark ^{DAC}

Klausen is a steep **hill** with a rise up to 65%, facing east and south-east. The vines are 15 – 30 years old.

Highly calcareous, sedimentary **soil** from the Tertiary with alluvial gravel (granite, gneiss, schist, quartz) and sandstone.

Harvest on 24th of September 2018
Skin contact 18 hours, spontaneous fermentation in big old oak barrels and maturation on the fine yeast (sur lie) for 12 months.

13.0 %vol alcohol
5.9 g/l acidity
1.1 g/l residual sugar, dry

Available from September 2019
Best to drink from 2020 to 2030

Recommended to seafood, lobster, mussels, crab cakes, fish stews, vegetables, poached fish and poultry.

6x 0.75l, 3x 1.5l, natural cork
EAN bottle 9120013396080
EAN case 9120013394222

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.