

# NEUMEISTER

„Animating fruity nose with red apple, pink grapefruit, vineyard peach and lemon balm; elegant and spicy palate with basil and lemongrass; juicy and fresh finish with a fine glaze.”

## WELSCHRIESLING 2021

Vulkanland Steiermark <sup>DAC</sup>

The steep **vineyards** are located around Straden, facing southwest to southeast. The vines are 20 to 40 years old. Mainly calcareous, sedimentary **soil** from the Tertiary with alluvial gravel and sandstone.

**Harvest** on 29<sup>th</sup> of September and 1<sup>st</sup> of October 2021

Short skin contact between 3 and 6 hours, spontaneous fermentation in stainless steel tanks and maturation on the fine yeast (sur lie) for 4 months.

12,0 %vol alcohol

5,7 g/l acidity

2,7 g/l residual sugar, dry

**Available** from March 2022

**Best to drink** from 2022 to 2025

**Recommended** as an Aperitif, to classical Styrian cuisine and light dishes with fish and vegetables.

6x 0,75l, screw cap

EAN bottle 9120013396981

EAN case 9120013394598

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.