

# NEUMEISTER

„Smoky nose with cassis, red pepper, anise and juniper berries. Thrilling palate with bay leaves, bergamot, white currant and yellow bell pepper. Finely woven. Spicy-juicy with a salty finish.“

## Sauvignon Blanc STRADEN 2021

Vulkanland Steiermark <sup>DAC</sup>

The steep **vineyards** are located around Straden, with the main locations being Klausen, Saziani, Himberg, Buchberg, Ingerl and Silberberg. The vines are 5 to 35 years old. Mainly calcareous, sedimentary **soil** from the Tertiary with alluvial gravel and sandstone.

**Harvest** on 16<sup>th</sup>, 21<sup>st</sup>, 23<sup>rd</sup> and 30<sup>th</sup> of September 2021.

Skin contact up to 18 hours, spontaneous fermentation in stainless steel tanks and big old oak barrels, maturation on the fine yeast (sur lie) for 6 months.

12,5 %vol alcohol  
6,0 g/l acidity  
1,7 g/l residual sugar, dry

**Available** from May 2022  
**Best to drink** from 2022 to 2027

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

6x 0,75l, screw cap  
EAN bottle 9120013397018  
EAN case 9120013396462

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.