NEUMEISTER

"Spicy and dense nose; rose hip, ripe honeydew and a bit of cayenne pepper; tight and full bodied; papaya, peanut and Turkish honey; long lasting and powerful finish."

Grauburgunder STRADEN 2021

Vulkanland Steiermark DAC

Vineyards: The steep vineyards are located around Straden, with the main locations being: Klausen, Saziani, Steintal and Buchberg. Age of the vines: 10 - 40 years old.

Soil: Calcareous, sedimentary soil from the Tertiary mixed with alluvial gravel and partly volcanic soil.

Harvest on 23rd and 28th of September 2021
Skin contact 6 hours,
spontaneous fermentation in stainless steel
tanks and big old oak barrels, maturation on
the fine yeast (sur lie) for 6 months.

13.0 %vol alcohol 5.6 g/l acidity 1.5 g/l residual sugar, dry

Available from May 2022 Best to drink from 2022 to 2027

Recommended To vegetables, poached and grilled fish, light meats and poultry.

6x 0.75l, screw cap EAN bottle 9120013397032 EAN case 9120013396486





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.