

NEUMEISTER

„Richly spiced scent with wild roses, ripe apricots, honey dew and ginger. Assam tea and chestnut; dense and full bodied; buddha's hand, turmeric and acacia honey. Long lasting, powerful and mineralic finish.”

Ried STEINTAL ISTK 2020

ROTER TRAMINER - Vulkanland Steiermark ^{DAC}

Steintal is a steep **hill** that builds a bowl, facing south. The vines are more than 45 years old. Calcareous, sedimentary **soil** from the Tertiary with alluvial gravel (granite, gneiss, schist and quartz).

Harvest on 24th of September 2020
Skin contact 6 hours, spontaneous fermentation in traditional big oak barrels, maturation on the fine yeast (sur lie) for 18 months.

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

Available from May 2022
Best to drink from 2022 to 2032

Recommended to Asian & North-African dishes, all spicy and intensely flavored dishes, ripe cheese, paté and goose liver.

6x 0.75l, natural cork
EAN bottle 9120013397063
EAN case 9120013396516

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.