

NEUMEISTER

„Smoky and mineralic nose; roasted hazelnuts, peanuts, star anise, orange blossom and rosemary. Compact, tight bodied; coriander seeds, black tea; long concentrated, juicy and spicy finish.“

Ried MOARFEITL GSTK 2020

MORILLON – Vulkanland Steiermark ^{DAC}

Moarfeitl was the first family owned **vineyard**, dating back to the 1930's.

Two thirds face south and south-west on steep slopes, one third is a flat high plateau. The vineyard is partly surrounded by forest, giving it a special micro-climate. The vines are over 30 years old.

Heavy, calcareous, sedimentary **soil** from the Tertiary mixed with alluvial gravel (granite, gneiss, schist, quartz).

Harvest on 10th of October 2020
Skin contact 36 hours, spontaneous fermentation and maturation on the fine yeast (sur lie) for 18 months in big oak barrels (500 to 2.000 liters).

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

Available from May 2022
Best to drink from 2022 to 2037

Recommended to light and dark meat, game and grilled fish.

6x 0.75l, 3x 1.5l, 1x 3.0l, natural cork
EAN bottle 9120013397087
EAN case 9120013396530

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.

