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 SAZIANI GSTK 2020

GRAUBURGUNDER - Vulkanland Steiermark DAC

Exposed gravel cone with steep Vineyards facing south and west at an elevation of 380m. The vines are between 30 and 50 years.

Calcareous alluvial **gravel** from the Sarmat (lime-dolomit-marl).

Harvest on 24th of September 2020 Skin contact 5 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 5.6 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 with rich sauces, game, light ragouts and fried or grilled fish.

6x 0.75l, 3x 1.5l, 1x 3.0l, natural cork EAN bottle 9120013397094 EAN case 9120013396547





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.