

2013 Weißburgunder Steirische Klassik

Gamlitz . Südsteiermark

Vintage 2013

The wine year 2013 started with a cold, snowy and very long winter. As a result of long lasting and thick snow layer the spew of the vine was a little bit lated.

During the blossom we had optimal conditions, after that perfect weather did the best for growing of vine and grapes.

Summer started with a more weeks lasting heat wave, followed by - for the soil needed - rain.

Due to that, the maturity of the grapes was a little bit late, but in the middle of September harvest started.

A picture-perfect autumn with warm days and cold nights brought us in the end a perfect vintage.

The result: elegant wines with characteristic variety which are tightly and have a very harmonic acidity.

Wines of the vintage 2013 can be stored and will mature with the years.

Vinification ^s

Spontaneous fermentation took place in large, used wooden barrels (1,500 liters). The maturation lasted six months in steel tanks.

Tasting notes

Fine, elegant tones of mandarin and pear underscored by a light spiciness are found in the nose as well as on the palate. The attractive body with elegantly integrated acidity is completed by a soft finish.

Drinking recommendation

Optimal drinking ^{time}: now to three years after bottling.

Optimal drinking temperature: 10-12 °C

This wine is lovely with light meats together with vegetables

Analysis

Alcohol: 12.5 % vol.

Acidity: 6.0 g/l

Residual sugar: 2.8 g/l



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