

2023 Ried Graf Woracziczky Sauvignon Blanc

Alcohol 13,5 vol. %

Acidity 5,9 g/l

Residual sugar 1,1 g/l

Ried Graf Woracziczky

- southern orientation
- 450m sea level
- gradient of 60 %

Ried Graf Woracziczky is situated in Leutschach and is our historical vineyard.

Soil

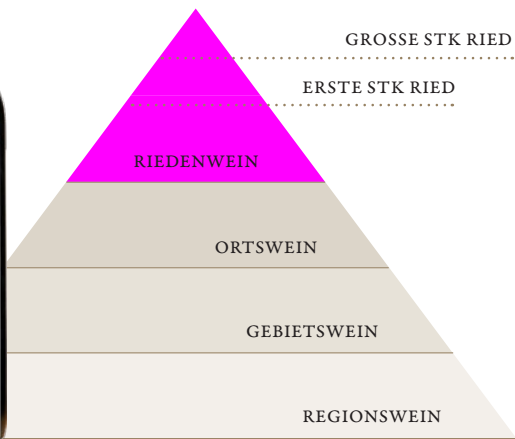
The Soil on this Ried is called Opok. Opok is the regional, common name for a typical Styrian soil: the marl soil, made of limestone marl. These are formerly muddy sea deposits into which rivers washed coarser material such as sand and gravel. Opok is a very dense subsoil that is difficult to work with.

Vintage 2023

The 2023 wine year began with a mild but snowy winter. Soil and roots found peace under the snow cover and the water reserves were well replenished. The cool spring ensured a relatively late flowering and gave way to a summer, that was extremely rainy. Temperature peaks and capricious weather conditions such as hail and floods meant challenges, that required precise and thorough work in the vineyard. Warm days, followed by cold nights, favored the optimal ripening of the grapes. Harvest began on September 18 and ended in mid-October. With a slightly reduced harvest, grapes of excellent quality could be brought to the cellar. The 2023 vintage will be promising and already delights us with its beautiful balance.

Vinification

Harvested by hand. Spontaneous fermentation and maturation took place in wooden barrels. The maturation lasted approximately 18 months.



Tasting note

This Sauvignon Blanc reveals a mineral character with profound fruit depth. On the nose, it presents aromas of papaya, grapefruit, and salt capers. On the palate, a fine spiciness with a hint of white pepper emerges. A fresh wine with good drive and impressive length

Drinking recommendation

Drinking temperature 10 – 12°C

Nice with light meat or vegetarian dishes and pasta.

Hannes SABATHI

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