

WINERY TEMENT

**Berghausen
STYRIA-AUSTRIA**



Our winery has recorded an increasing success in the last three decades. As our winery is located on a small mountain plateau above the single vineyard ZIEREGG in Southern Styria, visitors and guests will enjoy the breathtaking panoramic view of the neighbouring country Slovenia as well as of parts of Eastern Styria



The winery above ZIEREGG

In recent years we have continuously extended our wine-growing area and are currently cultivating 75 hectares. Our most important single vineyard ZIEREGG comprises 13 hectares, the single vineyard SULZ some 20 hectares and GRASSNITZBERG 10 hectares. The single vineyards SERNAU (2.5 hectares), HOCHKITTENBERG (8 hectares), WIELITSCH, OTTENBERG and STEINBACH also belong to our winery and indicate the diversity of our wines.



Single vineyard Zieregg



Single vineyard SULZ



Sauvignon Blanc is the most important grape variety of our winery, with 55% of all vines planted. However, Manfred and Armin Tement also vinify other varieties that are typical of the region, such as Welschriesling, Gelber Muskateller, Morillon, Weißburgunder and Gewürztraminer. White wines constitute 95% of the total production, red wines like Blauer Zweigelt and Pinot Noir 4% and sweet wine make up another 1%.

The average yield per hectare depends on the variety and varies between 3500 and 5500 litres. The vinification process is not always the same and therefore our wines can be divided into two main types.



Stainless steel & oak cellar

The term “**Steirische Klassik**” designates fresh, fruity wines with a distinct varietal character. Grapes from different single vineyards are used to produce these wines with low alcohol content. They are typical of the vintage and mature in stainless steel tanks. The wines are available on March 1 after the harvest and ideal to drink in the first two or three years. “Steirische Klassik” is a registered trademark and only seven wineries – the STK[®]-Weingüter – are allowed to use it. www.stk-wein.at

We also produce high-quality wines called **STK[®]-Lagenweine**. In order to obtain these wines very ripe grapes from our most important single vineyards are fermented carefully and slowly in our wine cellar. These wines mainly mature in large oak barrels until they are ready for bottling.

Grapes for both “**Steirische Klassik**” wines and **STK[®]-Lagenweine** are harvested by hand with great care. Concerning the grapes, we are highly selective and avoid picking botrytis affected ones. We put particular emphasis on quality, so our workers have to go through a vineyard three to five times to pick the grapes, as the degree of ripeness varies.



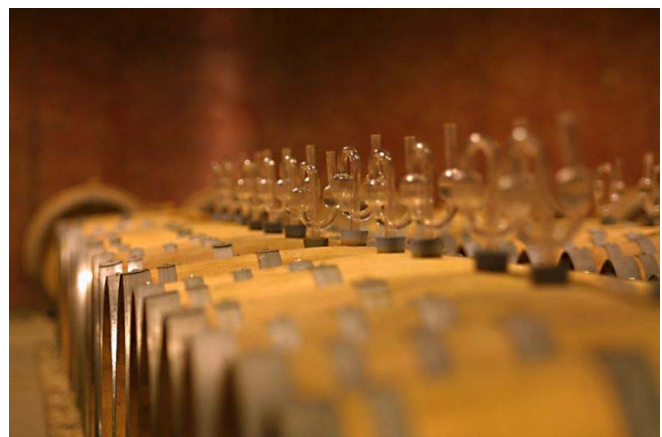
Our most important wine is the **Sauvignon Blanc** from the single vineyard **ZIEREGG**.

This wine mainly matures in large wooden barrels and shows complex and spicy aromas after several years of ageing in the bottle.



The **ZIEREGG Chardonnay** is naturally fermented in oak barrels with a capacity of 228 litres.

After the malolactic fermentation the wine matures for about ten months in these small barrels and is then put into large barrels.



This year we put a new Sauvignon Blanc from our vineyards in Slovenia on the market. It is called **Fosili Breg** (fossils mountain) and produced by the new established winery **DOMAINE CIRINGA**.

Some years ago we planted Sauvignon Blanc vines on this Slovenian territory with shell limestone and cambisol soil that is adjacent to the single vineyard ZIEREGG. The wine will be available in a Burgundy bottle that has a specially created label.

Our product line **TEMENTO** that consists of fresh, fruity wines – Temento Green, Rosé and Red – will be extended this year. For the first time we offer the **Temento Sweet**, a sweet wine (Beerenauslese) containing the varieties Sauvignon, Muskateller and Welschriesling.



To make a long story short, the name Tement is synonymous with first-class Styrian wines – from young wines with low alcohol content to full-bodied ones that can be stored for a long time.