



ZIEREGG „IZ“ RESERVE SAUVIGNON BLANC

Ried Zieregg is a multifaceted single vineyard and dominated by deep shell limestone soil, marl lime and cambisol. Due to its multi-layered terroir we have divided the vineyard in 16 parcels in order to selectively treat them with regard to their individuality.

„IZ“ stands for a method of intercellular fermentation we have developed in 2005. Every single berry has more than 100 days to store all aromas and terroir information of its vine „intercellular“ and to ferment particularly slowly and gently. The alcoholic fermentation starts intercellular in the healthy skin of the berry. After 100 days the grapes are being pressed and given to a neutral oak cask where they mature another 60 months on the lees without SO₂. Zieregg IZ Reserve 2012 was bottled unfiltered in September 2017.

This special method of fermentation enables the vinification of an incomparable wine that reflects terroir in its fullest intensity.

Best time to drink 2020 - 2038

Analysis data Alk 14 % Vol, 1.2 g/l RZ, 6 g/l tbs

Vintage 2012

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