


WELSCHRIESLING

Opok




VINTAGE	2021
GRAPE VARIETY	Welschriesling
APELLATION	 Territory wine Südsteiermark DAC
TERROIR	Mainly opok soil
VINIFICATION	After natural fermentation 6 - 12 months sur lie in stainless steel tank
AGRICULTURE	 Bio Organic AT-BIO-402
CLOSURE	Screw cap
VINE AGE	10 - 50 years
BEST TIME TO DRINK	In the first three years after bottling, 2022 - 2026
FOOD RECOMMENDATION	Cold platters and snacks
ANALYTICAL DATA	11,5 % vol. 2,1 g/l RS dry 6,1 g/l tBS



TERROIR	Terroir-Mix of vineyards Südsteiermark 
WINE DESCRIPTION	<p>Ideal degrees of ripeness of the grapes as well as an expansion tailored to fruit and liveliness shape this delicate traditional wine. Fresh, aromatic, light and juicy at the same time. Traditional Tement classic. South Styrian joie de vivre.</p> <p>Fruity, lively bouquet with hints of ripe apples and hay flowers. Both complex and playful, a delicate taste of dried hay lingers on the palate giving a wonderfully balanced and expressive sensation.</p>

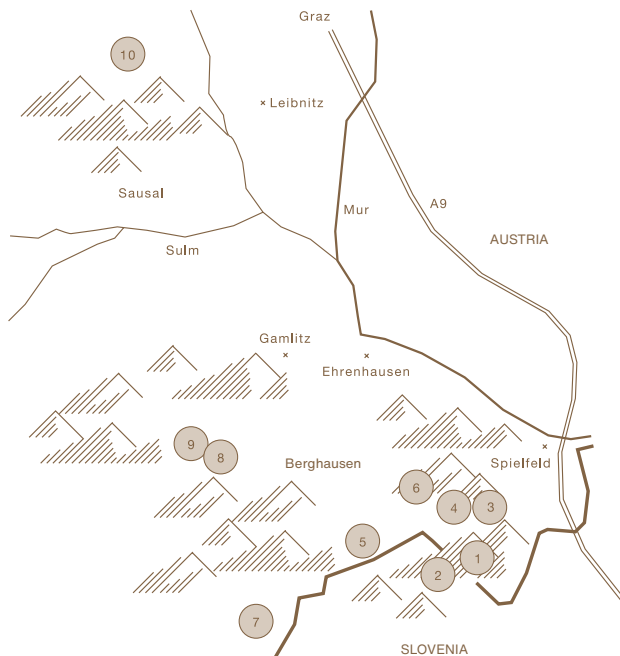
THE WINE YEAR 2021	<p>Mature, crystal-clear wines from perfect grapes: these are the characteristics of the 2021 vintage, which will probably be talked about for a long time. January and February were characterized by picture-perfect days. Dry and sunny. These were ideal conditions for pruning and tying. March was rather cool and wet, and budbreak came later than in previous years. April and May were also dominated by cool, damp weather. Early summer was then moderate with late flowering, which then lasted for several weeks. July and August were very grateful months, with the vines catching up on almost everything in their development. The dry and warm autumn then created first-class conditions. In short, our expectations for the 2021 vintage are high. The grapes were perfect, although the yields were lower than expected. Thanks to the ideal ripeness levels, we can expect incredibly elegant wines that will be very juicy and concentrated with compact structure and harmonious acidity.</p>
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BOTTLE SIZE	Bouteille 
VOLUME	750 ml
GTIN/EAN-CODE BOTTLE	9120010217661
DIAMETER / HEIGHT BOTTLE	7,0 cm / 29,0 cm
FULL BOTTLE WEIGHT	1120 g
PACKAGING UNIT	1 case à 6 bottles
GTIN/EAN-CODE CASE	9120010217678
CASE DIMENSION L/W/H	29,1 / 23,2 / 15,9 cm
CASES PER PALLETTE	104 (624 bottles)
CASES PER LAYER	13 (78 bottles)
LAYERS PER PALLET	8












STK

 Territory wine
Südsteiermark DAC



- 1 ZIEREGG
- 2 CIRINGA (SLO)
- 3 GRASSNITZBERG
- 4 WIELITSCHBERG
- 5 SULZ
- 6 OTTENBERG
- 7 ROSSBERG
- 8 STEINBACH FÜRST
- 9 SERNAU KÖNIG
- 10 HOCHKITTENBERG

Wine along the Line

-  family business since 1959
-  organic farming AT-BIO-402
-  slow and gentle maturation
-  natural and spontaneous fermentation
-  authentic wines of origin
-  careful manual labour
-  hand harvested grapes
-  100% in-house production
-  cellar reserves

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