

WEINGUT  
**TEMENT**  
SÜDSTEIERMARK



EHRENHAUSEN KORALLENKALK  
Sauvignon Blanc  
Vintage 2019

APPELLATION

**Ortswein Südsteiermark<sup>DAC</sup>**  
*(village wine) from organic agriculture\**



TERROIR

coralline limestone soil



GRAPE VARIETY

Sauvignon Blanc

VINIFICATION

After natural fermentation 18 months on the lees in big neutral oak casks and stainless steel tank; bottled unfiltered

WINE DESCRIPTION

Our vineyards in Ehrenhausen are characterized by fertile coralline limestone soil. The mineral soil requires a particularly slow and gentle maturation time. After more than 18 months sur lie this balanced and elegant Sauvignon Blanc presents delicate citrus notes, deep mineral flavors and impressively reflects its local origin.

*We recommend decanting 1 hour before serving.*

ANALYSIS DATA





Alc. 12,5 % Vol.  
1,2 g/l RS dry  
6,3 g/l tBS





GOES WELL WITH

Vegetables, fish, seafood

BEST TIME TO DRINK

2021 to 2030

 *Family business since 1959*  
 *Authentic wines of origin*  
 *Careful manual labour*  
 *Hand harvested grapes*

 *100% in-house production*  
 *Organic agriculture after AT-BIO-402*  
 *Slow and gentle maturation of the wines*  
 *Natural and spontaneous fermentation*

\*AT-BIO-402



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