Ried SULZ Morillon 1 STK®



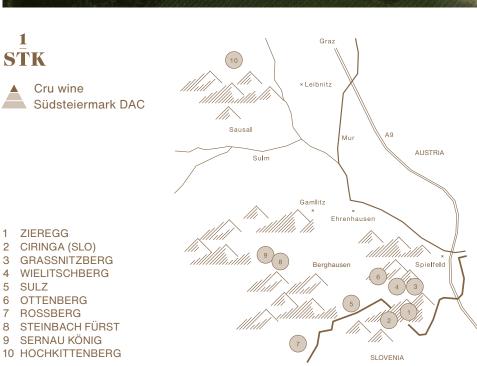
VINTAGE	2020		
GRAPE VARIETY	Morillon		
APPELLATION	Cru wine Südsteiermark DAC		
TERROIR	Blue and brown clayey marl soil		
VINIFICATION	After natural fermentation 24 months in small neutral oak casks "sur lie"; bottled unfiltered.		
AGRICULTURE	Bio Organic AT-BIO-402		
CLOSURE	Glass cork (VinoLok)		
VINE AGE	26 years		
BEST TIME TO DRINK	2023 - 2039		
FOOD RECOMMENDATION	Stew, pasta		
ANALYTICAL DATA	12,5 % vol. 2,9 g/I RS dry 6,9 g/I tbS		



TERROIR	Blue and brown clayey marl soil	
WINE DESCRIPTION	Ried Sulz is characterized by cool clayey marl soil in combination with a warm microclimate. The vines grow in a closed mountain basin with a South – Southwestern exposition which is a playfield for Burgundy varieties. Your new crush. Grilled pineapple, salty lemon, green tea, and ethereal herbs. An idea of smoke on the tongue with sustaining acidity. A refreshing and austere experience you won't get enough from.	
THE WINE YEAR 2020	The wine year 2020 started dry and sunny, with ideal conditions for pruning. The warm, humid spring required intensive work in the vineyards. Only in this way could we later aerate the grapes in the best way. The cool June was the month of flowering, followed by two more intense months in the vineyards. Every single grapevine was treated selectively and individually. Early September brought the perfect ripening in the vineyards so that we started the shortest harvest in Tement history on September 21, with over 150 helping hands. Now the firstclass qualities mature in the cellar, which are exceptionally clear, harmonious and structured.	

BOTTLE SIZE	Bouteille	Magnum
VOLUME	750 ml	1500 ml
GTIN/EAN-CODE BOTTLE	9120010218187	9120010219177
DIAMETER / HEIGHT BOTTLE	7,6 cm / 30,0 cm	10,2 cm / 34,5 cm
FULL BOTTLE WEIGHT	1260 g	2450 g
PACKAGING UNIT	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE CASE	9120010218194	9120010219184
CASE DIMENSION L/W/H	30,5 / 24,3 / 15,9 cm	35,1 / 31,2 / 11,1 cm
CASES PER PALETTE	104 (624 bottles)	72 (216 bottles)
CASES PER LAYER	13 (78 bottles)	8 (24 bottles)
LAYERS PER PALLET	8	9





Wine along the Line

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

FAMILIENWEINGUT TEMENT GMBH

Zieregg 13 • A -8461 Ehrenhausen weingut@tement.at • +43 3453 41 01-0 www.tement.at