


FOSILNI BREG

Sauvignon Blanc



| | |
|---------------------|---|
| VINTAGE | 2020 |
| GRAPE VARIETY | Sauvignon Blanc |
| APELLATION | Single vineyard Ciringa (Zieregg) |
| TERROIR | Coralline limestone and cambisol soil |
| VINIFICATION | After spontaneous fermentation for 14-18 months in large neutral oak barrels & in steel tanks, bottled unfiltered |
| AGRICULTURE |  Bio Organic AT-BIO-402 |
| CLOSURE | Screw cap |
| VINE AGE | 11 - 20 years |
| BEST TIME TO DRINK | 2022 - 2032 |
| FOOD RECOMMENDATION | Fish, seafood, vegetables, Asian-styled kitchen, pasta |
| ANALYTICAL DATA | 13 % vol. 1,2 g/l RS dry 6 g/l tBS |



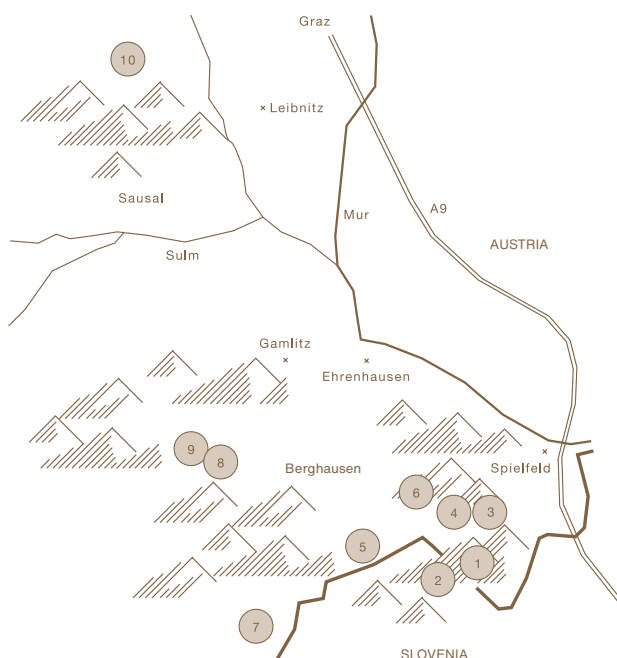
| | | |
|--------------------|---|---|
| TERROIR | <p>Sauvignon blanc grown on the slopes of Ciringa, the Slovenian part of our most important single vineyard Zieregg in Austria. The terroir is characterized by coralline limestone and cambisol soil and provides ideal conditions for this mineralic purist labelled as "Fossilni Breg" (fossils mountain).</p> |  |
| WINE DESCRIPTION | <p>Origin dominated purist. Very structured and straightforward wine with delicate hints of salty lemon zest.</p> | |
| THE WINE YEAR 2020 | <p>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.</p> | |

| BOTTLE SIZE | Bouteille | Magnum |
|--------------------------|-----------------------|-----------------------|
| VOLUME | 750 ml | 1500 ml |
| GTIN/EAN-CODE BOTTLE | 9120010218590 | 9120010218613 |
| DIAMETER / HEIGHT BOTTLE | 7,0 cm / 29,0 cm | 10,2 cm / 34,5 cm |
| FULL BOTTLE WEIGHT | 1120 g | 2450 g |
| PACKAGING UNIT | 1 case à 6 bottles | 1 case à 3 bottles |
| GTIN/EAN-CODE CASE | 9120010218606 | 9120010218620 |
| CASE DIMENSION L/W/H | 30,5 / 24,3 / 15,9 cm | 35,1 / 31,2 / 11,1 cm |
| CASES PER PALLETTE | 104 (624 bottles) | 72 (216 bottles) |
| CASES PER LAYER | 13 (78 bottles) | 8 (24 bottles) |
| LAYERS PER PALLET | 8 | 9 |



Domaine
CIRINGA

- 1 ZIEREGG
- 2 CIRINGA (SLO)
- 3 GRASSNITZBERG RIFF
- 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

FAMILIENWEINGUT TEMENT GMBH

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

WWW.TEMENT.AT