



## **RIED**

# GRASSNITZBERG

## **MORILLON**



Vintage	2019	
Grape Variety	Morillon	
Appellation	Cru wine Südsteiermark <sup>DAC</sup>	
Terroir	Coral lime	
Vinification	After natural spontaneous fermentation 24 months on the fine lees, bottled unfiltered	
Agriculture	Bio Organic AT-BIO-402	
Closure	Glass cork (VinoLok)	
Vine age	35 years	
Best time to drink	Storage potential > 15 years	
Food recommendation	Dry-aged steak & Pasta	
Analytical data	12,5 % vol. 1,1 g/l RS dry 6,6 g/l tbS	
Wine description	Classical and fresh, mineral and smoky. With nuances of ripe apples, grapefruit, and dried herbs. On the palate, citrussy refreshment meets a disarmingly creamy body. With spicy- and herbal notes to linger on the tongue.	

#### The wine year 2019

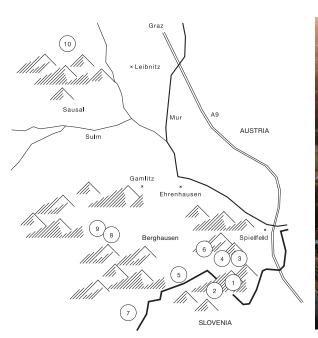
Winemaking is hard work. In every weather and every stage. Pruning, trellising, thinning, harvesting. The whole year is spiked with manual labour that is crucial. Our helpers are a really special kind. The way to a high-end product we ask them to walk is more of a climb: steep and rough. 2019 was no different in that matter. Heavy thunderstorms forced us to put in some extra shifts but luckily it all got rewarded with a bright and sunny autumn and a fantastic vintage 2019.

Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010216787	9120010216763
Diameter / Height bottle	7,6 cm / 30,0 cm	10,2 cm / 34,5 cm
Full bottle weight	1370 g	2600 g
Packaging unit	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE Case	9120010216794	9120010216770
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

#### **OVERVIEW SINGLE VINEYARDS**



- 1.1 Zieregg
- 1.2 Zieregg Kår
- 1.3 Zieregg Kapelle
- 1.4 Zieregg Steilriegel
- 2 Ciringa
- 3 Grassnitzberg Riff
- 4 Wielitschberg
- 5 Sulz
- 6 Ottenberg
- **7** Rossberg K
- 8 Steinbach Fürst
- 9 Sernau König
- 10 Hochkittenberg





Cru wine

STK







