



WEINGUT
TEMENT
SÜDSTEIERMARK

SÜDSTEIERMARK^{DAC}

TEMENTO GREEN

SB, WR, MSK & WB



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|---------------------|---|
| Vintage | N° 22 |
| Grape Variety | Mix of grape varieties from the Tement classics Sauvignon Blanc, Welschriesling, Muskateller & Weißburgunder |
| Appellation | Territory wine Südsteiermark ^{DAC} |
| Terroir | Terroir mix of vineyards Südsteiermark |
| Vinification | After natural spontaneous fermentation slow aging on the fine lees in steel tanks |
| Closure | Screw cap |
| Vine age | 10 - 30 years |
| Best time to drink | 2023 - 2026 |
| Food recommendation | Salads, starters and light dishes |
| Analytical data | 12,0 % vol. 1,4 g/l RS dry 5,7 g/l tbS |
| Wine description | Aromatic and light cuvée. Anniversary edition for the 22nd Temento vintage. Fine peach & apricot fruit, fragrant and finely spicy on the palate. Great drinking pleasure! |

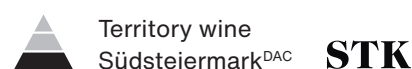
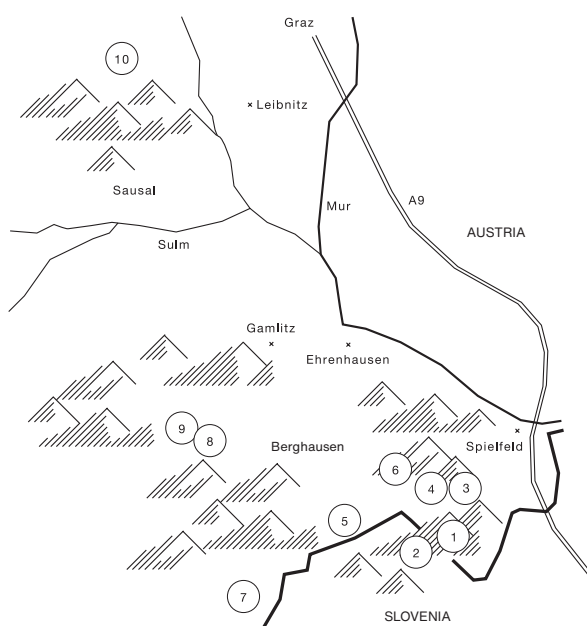
The wine year 2022

Vintage 2022 started with moderate winter temperatures and dry weather. In March we started tastings with our team, sommeliers and friends in wine. April was perfect for spreading organic compost and biodyn preparations. Also we finished planting our terraces on single vineyard Grassnitzberg Riff. Vegetation started by the end of April and budding began. May got noticeable warmer. Outside we started with the selection and breaking out of the shoots. At the end of the month the weather turned from dry to humid and until mid July we counted more than 40 heavy rain showers. The perfect leave management was crucial. Done right it helped as natural ventilation against the humidity. In August we spread out horn silica to stimulate the ripening process. On September 12 we started in the shortest harvest ever. Only 12 days later – on September 24th the harvest was over. What an achievement thanks to 200 helping hands and a first-class team in the cellar. The grape material was perfect, the yields however low due to the difficult flowering period. We compare the amazing vintage 2022 with the historical vintage 1999.

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|--------------------------|--------------------|
| Bottle size | Bouteille |
| Volume | 750 ml |
| GTIN/EAN-CODE Bottle | 9120010219849 |
| Diameter / Height bottle | 7,0 cm / 29,0 cm |
| Full bottle weight | 1174 g |
| Packaging unit | 1 case à 6 bottles |
| GTIN/EAN-CODE Case | 9120010219856 |
| Case dimension L/W/H | 29,1/23,2/15,9 cm |
| Cases per palette | 104 (624 bottles) |
| Cases per layer | 13 (78 bottles) |
| Layers per pallet | 8 |

OVERVIEW SINGLE VINEYARDS

- 1 Zieregg
 - 1.1 Zieregg
 - 1.2 Zieregg Kâr
 - 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



AT-BIO-402
AT-Landwirtschaft

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Association of Styrian Terroir &
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