




WEINGUT
TEMENT
SÜDSTEIERMARK

MUSCHELKALK

MORILLON

Südsteiermark ^{DAC}



Vintage	2022
Grape Variety	Morillon
Appellation	Territory wine Südsteiermark ^{DAC}
Terroir	Coralline limestone soil
Vinification	After natural spontaneous fermentation 15 months maturation sur lie in big neutral oak casks, bottled unfiltered
Agriculture	 Bio Organic AT-BIO-402
Closure	Glass cork (VinoLok)
Vine age	10-40 years
Best time to drink	2023-2030
Food recommendation	A great addition to veal and porcini mushrooms
Analytical data	12,5 % vol. 2,6 g/l RS dry 6,9 g/l tbS
Wine description	Almost shy... in the best way. It smells like ripe apple, citrus fruit, and dandelion root. The wine is slender and light, with welcoming acidity and salty-mineral aftertaste.

The wine year 2022

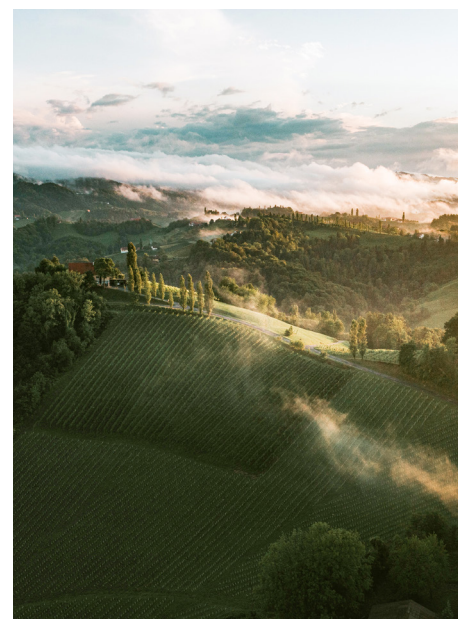
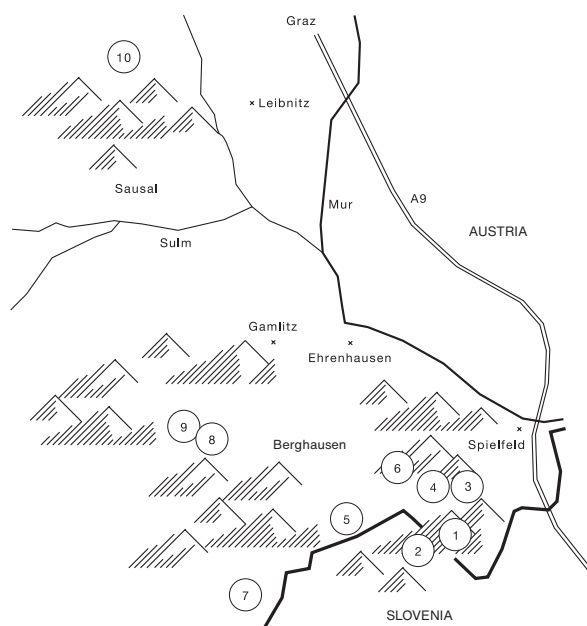
Vintage 2022 started with moderate winter temperatures and dry weather. In March we started tastings with our team, sommeliers and friend in wine. April was perfect for spreading organic compost and biodyn preparations. Also we finished planting our terraces on single vineyard Grassnitzberg Riff. Vegetation 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.

Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010220456	9120010220531
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	9120010220463	9120010220548
Case dimension L/W/H	24,5/16,5/30,6 cm	35,1/31,2/11,1 cm
Cases per palette	105 (630 bottles)	72 (216 bottles)
Cases per layer	21 x 5 layers	8 x 9 layers

OVERVIEW SINGLE VINEYARDS

Territory wine
Südsteiermark^{DAC} **STK**

- 1 Ziereg
- 1.1 Ziereg
- 1.2 Ziereg Kär
- 1.3 Ziereg Kapelle
- 1.4 Ziereg 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

Founding member of the
Association of Styrian Terroir &
Classic Wineries

Familienweingut Tement GmbH
Ziereg 13 | A-8461 Ehrenhausen
+43 3453 41 01-0
weingut@tement.at | www.tement.at