




DOMAINE CIRINGA

FOSILNI BREG

Sauvignon Blanc



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|---------------------|---|
| Vintage | 2022 |
| Grape Variety | Sauvignon Blanc |
| Appellation | Single vineyard Ciringa (Zieregg) |
| Terroir | Coralline limestone and cambisol soil |
| Vinification | After natural spontaneous fermentation 18-20months in large neutral oak barrels & steel tanks, bottled unfiltered |
| Agriculture |  Bio Organic AT-BIO-402 |
| Closure | Screw cap |
| Vine age | 12 - 21 years |
| Best time to drink | 2024 - 2036 |
| Food recommendation | Fish, seafood, vegetables, Asian-styled kitchen, pasta |
| Analytical data | 12,0 % vol. 2,1 g/l RS dry 6,7 g/l tbS |
| Wine description | Delicate and light like a feather, without losing grip. Aromas of apple, clementine, and pear. Herbal and earthy nuances. Playful, fresh, and with an almost shocking zesty ginger spice. |

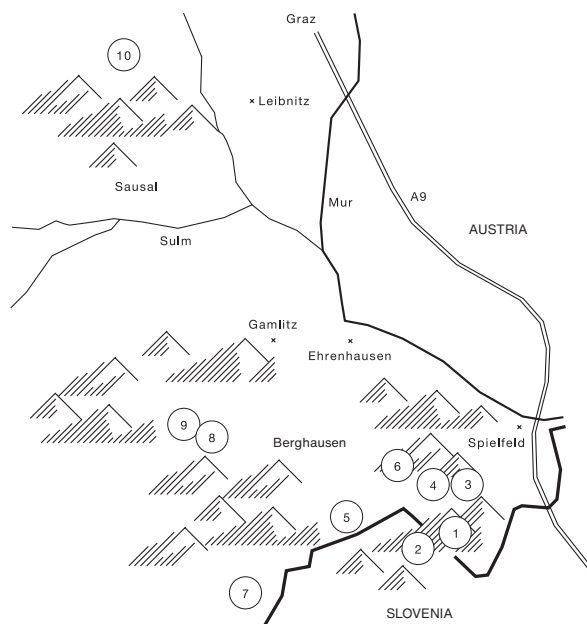
The wine year 2022

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.

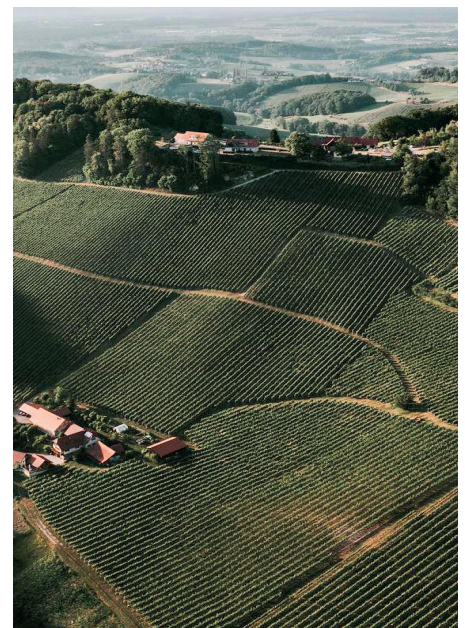
| Bottle size | Bouteille | Magnum |
|--------------------------|----------------------|---------------------|
| Volume | 750 ml | 1500 ml |
| GTIN/EAN-CODE Bottle | 9120010221019 | 9120010221170 |
| Diameter / Height bottle | 7,0 cm / 29,0 cm | 10,2 cm / 34,5 cm |
| Full bottle weight | 1240 g | 2600 g |
| Packaging unit | 1 case à 6 bottles | 1 case à 3 bottles |
| GTIN/EAN-CODE Case | 9120010221026 | 9120010221187 |
| Case dimension L/W/H | 26,0/17,5/29,9 cm | 35,1/31,2/11,1 cm |
| Cases per palette | 105 (630 bottles) | 72 (216 bottles) |
| Cases per layer | 21 Kartons x 5 Lagen | 8 Kartons x 9 Lagen |

OVERVIEW SINGLE VINEYARDS

- 1 Ziereg
- 1.1 Ziereg
- 1.2 Ziereg Kâr
- 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



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