




WEINGUT
TEMENT
SÜDSTEIERMARK

OPOK

WELSCHRIESLING

Südsteiermark ^{DAC}



Vintage	2024
Grape Variety	Welschriesling
Appellation	Territory wine Südsteiermark ^{DAC}
Terroir	Mainly opok soil
Vinification	After natural spontaneous fermentation 6 - 12 months sur lie in stainless steel tank
Agriculture	 Biodynamic Agriculture, AT-BIO-402
Closure	Screw cap
Vine age	ø 31 years
Best time to drink	In the first three years after bottling
Food recommendation	Cold platters and snacks
Wine description	One of the best Welschriesling. A picturesque and delightful wine. Notes of green apple, lime, white flowers, and herbs on the nose. Light, with well-structured acidity and a beautiful juicy, slightly salty aftertaste.
Analytical data	11,5 % vol. 3,5 g/l RS dry 5,9 g/l tBS
Nutritional information	Ingredients: Biodynamic grapes. Contains sulfites. Calorific value: 100 ml contains an average of 291 kJ / 70 kcal



<https://label.appys.de/e-Label/e-Labelp>

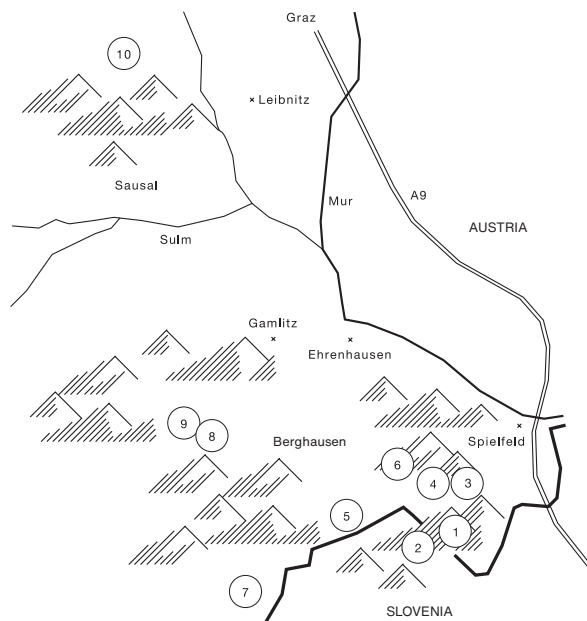
The wine year 2024

The year 2024 began with a wet and promising winter, followed by an exceptionally warm spring with unusually high temperatures, which advanced budbreak by nearly two weeks. Early April brought summer-like temperatures, accelerating vegetation growth, but by mid-April, we faced five critical frost nights. Fortunately, the damage was limited to lower-lying areas, ultimately reducing the harvest by about 10%. May and June started with persistent rainfall—a critical period, especially during flowering, when significant yield losses seemed imminent. However, the summer turned out to be ideal: hot, dry weeks followed, yet the vineyards remained stable thanks to meticulous canopy management. As ripening progressed quickly, we decided to go against the trend and delayed the harvest until early September. Despite a rainy start, September brought cool nights and moderate temperatures—precisely the conditions that make this vintage so exceptional. Within just 14 days, and with the help of 400 hands, we harvested outstanding grapes. We describe the 2024 vintage as particularly charming, juicy, fruit-driven, and profound. After an eventful autumn, the cellar finally returned to a state of calm—marked by numerous tastings and inspiring encounters with wonderful wine lovers. By the end of the year, we made a significant decision: the construction of a new production facility. The 2025 vintage will already be processed in a modern press house—a promising step into the future.

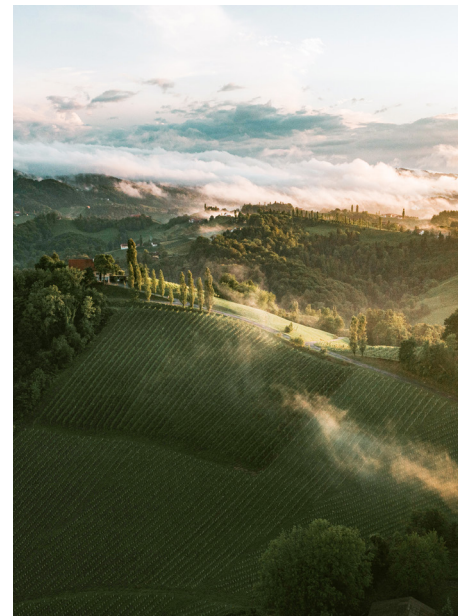
Bottle size	Bouteille
Volume	750 ml
GTIN/EAN-CODE Bottle	9120010222047
Diameter / Height bottle	7,0 cm / 29,0 cm
Full bottle weight	1174 g
Packaging unit	1 case à 6 bottles
GTIN/EAN-CODE Case	9120010222054
Case dimension L/W/H	23,1/15,6/29,3 cm
Cases per palette	105 (630 bottles)
Cases per layer	21 cases x 5 Layers

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



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



Founding member of the
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Classic Wineries

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