




WEINGUT
TEMENT
SÜDSTEIERMARK



RIED

SULZ

MORILLON

Vintage	2022
Grape Variety	Morillon
Appellation	Cru wine Südsteiermark ^{DAC} , STK [®] Premier Cru (1STK [®])
Terroir	Closed and therefore somewhat warm mountain basin with a South - Southwestern exposition. A play field for our Burgundy grape varieties. Blue and brown calcareous marl Inclination: 0 45 % Alignment: 150° SO - 220° SW Sea level: 430 - 472 m
Vinification	After natural fermentation 30 months in small neutral oak casks(228lt) „sur lie“, bottled unfiltered
Agriculture	 Biodynamic agriculture AT-BIO-402 (Demeter & respektBIODYN)
Closure	Natural cork
Vine age	29 years
Best time to drink	2026 - 2046
Food recommendation	Stew, pasta
Wine description	Your new crush. Grilled pineapple, salty lemon, green tea, and ethereal herbs. An idea of smoke on the tongue with sustaining acidity. A refreshing and austere experience you won't get enough from.
Analytical data	13,0 % vol. 1,1 g/l RZ dry 6,9 g/l tbS
Nutritional information	Ingredients: Biodynamic grapes. Contains sulfites. Calorific value: 100 ml contains an average of 310 kJ / 74 kcal
Ratings	95/100 Falstaff 94 Robert Parker Wine Advocate



The wine year 2022

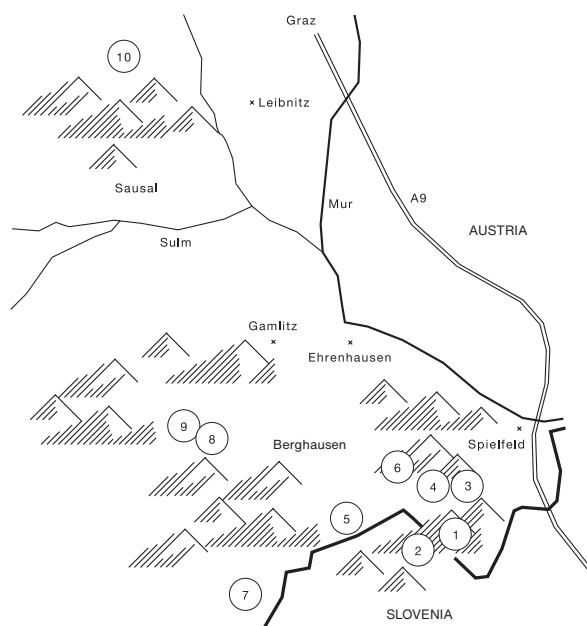
Vintage 2022 started with moderate winter temperatures and dry weather. In March we started tastings with our team, sommeliere and friends in wine. April was perfect for spreading organic compost and biodyn preparations. Also we finished planting our terraces on single vineyard Grassnitzberg Riff. Vegetation 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	9120010222740	9120010223068
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	9120010222757	9120010223075
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 cases x 5 layers	8 cases x 9 layers

OVERVIEW SINGLE VINEYARDS



- 1 Zieregg
 - 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



AT-BIO-402
AT-Landwirtschaft

Founding member of the
Association of Styrian Terroir &
Classic Wineries

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