

SÜDSTEIERMARK DAC Weissburgunder 2018

The Gebietswein Südsteiermark DAC range of wines, formerly called Steirische Klassik, are distinguished by superb fruit and aroma. They are appreciated for their outstanding varietal and vintage character and are best enjoyed within three years after the harvest.



ORIGIN	Südsteiermark
TERROIR	Soil with limestone, clay, sand, limestone and schist
VARIETY	Weissburgunder
VINIFICATION	Stainless Steel
ANALYTIC	Alcohol 12,5% Vol. Acidity 5,5 g/l Residual sugar 2,2 g/l Contains sulphites
WINE DESCRIPTION	Medium greenish yellow; tender nutty in the nose; full-bodied on the palate and spicy, good length, versatile Food companion.
DRINKABILITY	till 2022
DRINK TEMPERATURE	8 - 10°C
CLOSURE	Screw cap
FOODPAIRING	Asparagus, lobster, white meat and light sauces