

WEINGUT
NEUMEISTER

STEINTAL Roter Traminer 2015

Erste STK Lage (Premier Cru)

Varietals: 100% Roter Traminer

Wine Region: Vulkanland Steiermark

Climate: A blend of Illyric and Pannonian Climate, lots of rain during the year (average 900 mm) with plenty of sun. Warm days - cool nights.

Vineyard: Steintal is a steep hill that builds a bowl facing south. The vines are more than 45 years old. We place special emphasis on viticulture close to nature, the sustainable cultivation of our soils, and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers. Since 2013 our vineyards are certified organic.

Soil: Calcareous, sedimentary soil from the Tertiary with sandstone and alluvial gravel (granite, gneiss, schist and quartz).

Vinification: Skin contact of 12 hours, spontaneous fermentation in traditional big oak barrels (2.000 l), maturation on the yeast (sur lie) for 6 months. We use our gravity flow winery to avoid pumping and refrain from fining or other oenological interruption.

Date of harvest: 23rd of September 2015

Alcohol: 13,5 %vol
Acidity: 5,2 g/l
Residual sugar: 3,8 g/l, dry

Tasting Notes: Richly spiced scent with wild roses, ripe apricots, honey dew and ginger; Assam tea and chest nut; dense and full bodied; buddha's hand, turmeric and acacia honey. Long lasting, powerful and mineralic finish.

Available from: May 2016

Ripe to drink: 2016 - 2026

Food Pairing: To Asian & North-African dishes, all spicy and intensely flavoured dishes, ripe cheese, paté and goose liver.

Cases: 6 x 0.75 l

Total Production: 3.500 bottles