

WEINGUT
NEUMEISTER

STEINTAL Roter Traminer 2014
Erste STK Lage (Premier Cru)

Varietals: 100% Roter Traminer

Wine Region: Südoststeiermark, 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 40 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 we are in transition into certified organic farming.

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

Vinification: Skin contact of 6 hours, spontaneous fermentation in traditional big oak barrels (2.000 l), maturation on the fine yeast (sur lie) for 7 months. We use our gravity flow winery to avoid pumping and refrain from fining or other oenological interruption.

Date of harvest: 2nd of October 2014

Alcohol: 12,5 %vol
Acidity: 6,2 g/l
Residual sugar: 8,4 g/l

Tasting Notes: Wild roses, orange blossoms and coriander in the nose; ripe apricots and lemon balm. Elegant and spicy-structured palate; carambola, juniper berries, kiwi and a bit of honey; long lasting finish.

Available from: September 2015

Ripe to drink: 2015 - 2025

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