# 2021 Ried Loren Sauvignon Blanc

Alcohol 14,5 vol. % Acidity 5,3 g/l Residual suger 1,4 g/l



#### Ried Loren

Ried Loren is south-facing site situated at approximately 550 meters above sea level. You find Ried Loren at the famous Pössnitzberg in Leutschach at the border to Slovenia.

#### Soil

The Soil on this Ried is called Opok. Opok is the regional, common name for a typical Styrian soil: the marl soil, made of limestone marl. These are formerly muddy sea deposits into which rivers washed coarser material such as sand and gravel. Opok is a very dense subsoil that is difficult to work with.

### Vintage 2021

This year began with a long winter with a lot of snow and rain. Because of the soil moisture, we had perfect conditions for the budding. Unfortunately, the weather in spring was very variable and so the bloom appeared at the end of April. Very high temperatures caused a poor fruit set. After the bloom we had cold phases so the growth was inhibited but a nice and warm summer helped the vines to regain the lost time. The grapes were nearly perfect with a nice fruitiness and good acidity. The harvest began in the third week of September and could be done unhurriedly and by plan. We had 1/3 less harvest but the quality was excellent for it! We are looking forward to a great vintage 2021 with a nice ripeness, a pronounced freshness and huge flavor variety.

#### Vinification

HHarvested by hand. Spontaneous fermentation, maturation took place in wooden barrels and lasted approximately 18 months.

## Tasting notes

This Sauvignon Blanc reveals a mineral character with profound fruit depth. On the nose, it presents aromas of papaya, grapefruit, and salt capers. On the palate, a fine spiciness with a hint of white pepper emerges. A fresh wine with good drive and impressive length

### Drinking recommendations

Drinking temperature 12 – 14°C Should be decanted This wine fits good with nippy or spicy fish dishes.

FP 95

