

2021 Ried Supanek Hube Chardonnay

Alcohol 13,5 vol. %

Acidity 6,4 g/l

Residual sugar 1,1 g/l

Ried Graf Woracziczky

- southern orientation
- 450m sea level
- gradient of 30 %

Ried Supanek Hube is situated in Leutschach.

Soil

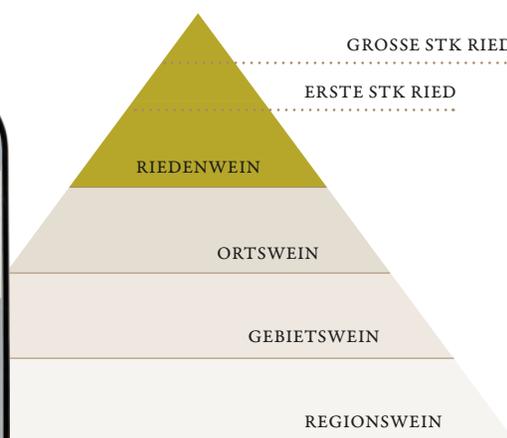
The Soil on this Ried is called Opok. Opok is the regional, common name for a typical Styrian soil: the marl soil, made of limestone marl. These are formerly muddy sea deposits into which rivers washed coarser material such as sand and gravel. Opok is a very dense subsoil that is difficult to work with.

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

Harvested by hand. Spontaneous fermentation and maturation took place in wooden barrels. The maturation lasted approximately 24 months.



Tasting note

A creamy wine with aromas of delicate butterscotch and fresh quince. Salty minerality and cool citrus notes add freshness, while smoky and herbal undertones provide complexity. Its fine acidity and hints of yeast create a well-rounded experience. With dried pear in the finish, it impresses with excellent length and makes a perfect companion for a variety of dishes.

Drinking recommendation

Drinking temperature 10 – 12°C

Nice with light meat or vegetarian dishes and pasta.

Hannes SABATHI

WEINGUT HANNES SABATHI GMBH
Sernau 48, 8462 Gamlitz — t +43 3453 2900

office@hannessabathi.at
www.hannessabathi.at

