

- Weingut -

SCHAUER

Südsteiermark

SAUVIGNON BLANC RIED MELLACHER 2017

Origin:	Austria, Südsteiermark, Kitzeck im Sausal
Quality grade:	Österreichischer Qualitätswein
Site:	Ried Mellacher
Normal Classification:	Riedenwein
Varietal:	Sauvignon Blanc 100 % 10 years 4000 liter/ha
Geographical Orientation:	south east
Sea Level:	420 - 470 m
Soil:	red slate large




STK

Steirische
TERRÖIR & KLASSIK
WEINGÜTER

Cellar

Harvest:	handpicked beginning/october
Grape Sorting:	manual
Malolactic Fermentation:	no
Maceration:	destemmed and squashed 10 hour(s)
Fermentation:	spontaneous steel tank 2 month(s) temperature control: yes
Maturing:	steel tank 12 month(s)
Time on the Full Yeast:	9 month(s)
Bottling:	glass cork beginning/september 2018
Deacidification:	no

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Acidification:	no
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Data

Wine Type:	Still wine white dry
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Alcohol:	13 %
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Residual Sugar:	1.1 g/l
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Acid:	6.2 g/l
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Allergens:	sulfites
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Drinking Temperature:	11 - 13 °C
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Aging Potential:	high (12 years)
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Optimum Drinking Year:	2018 - 2026
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Awards

Falstaff:	93
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A la Carte:	93
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Robert Parker:	91
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Gault Millau:	10
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Winery

Slate Soil, Altitude, Cool Climate & Handcrafting. Located in Austria's highest-lying wine region of Sausal, the town of Kitzreck is home to the SCHAUER winery – a family business where tradition, vertiginous single vineyards, sustainable philosophy and wines full of elegance and finesse are the order of the day.