

<b>Origin:</b>	Austria, Südsteiermark, Kitzreck im Sausal
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Ried Hoechtemmel (Kitzeck-Sausal)
<b>Normal Classification:</b>	Riedenwein
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Weißburgunder 100 %   35 years 3500 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	575 m
<b>Soil:</b>	red slate   large alluvial gravel

## Vineyard Site:

The name Höchtemmel designates a very small vineyard on the Demmerkogel, with a South-South-East exposition and an altitude of up to 575 metres above sea level. Its soils are mainly composed of red schist. Its narrow terraces are inaccessible to vehicles, making manual vineyard work necessary. This single vineyard faces East and South and is protected by the Demmerkogel on the Western side. It is the birthplace of an incredibly expressive Weißburgunder.

## Cellar

<b>Harvest:</b>	handpicked   beginning/october
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	destemmed and squashed   6 hour(s)
<b>Fermentation:</b>	spontaneous large wooden barrel   500 L   used barrel   2 - 3 month(s)
<b>Maturing:</b>	large wooden barrel   500 L   used barrel   18 month(s)
<b>Time on the Full Yeast:</b>	14 month(s)
<b>Bottling:</b>	glass cork   beginning/may 2019
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1.5 g/l
<b>Acid:</b>	5.9 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 13 °C
<b>Aging Potential:</b>	high (15 years)



**STK**  
Steirische  
TERROR & KLASSIK  
WEINGÜTER

**Optimum Drinking Year:** 2018 - 2029

## Awards

**A la Carte:** 92

**Robert Parker:** 92

## 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.