Souvignier Gris 2021

IGT Mitterberg





Wine Description

An incredibly exciting white wine! Taste the fine aromas of honeydew melon and ripe apricots - particularly long-lasting finish.

Wine Type: Still wine | white | dry

Alcohol: 14 % Acid: 6.8 g/l Residual Sugar: 11.6 g/l

Certificates: vegan, organic, bio-dynamic

Allergens: sulfites 10 - 12 °C **Drinking Temperature:**

Aging Potential: medium (10 years) Optimum Drinking Year: 2022 - 2027

Vineyard

Quality grade: **IGT Mitterberg**

Varietal: Souvignier Gris 100 %

6000 plants/ha | 3000 liter/ha

Harvest and Maturing

Harvest: handpicked **Grape Sorting:** manual Malolactic Fermentation:

Mazeration: 4 hour(s) | 16 °C | with stems: yes spontaneous with pied de cuve Fermentation:

steel tank | 14 - 16 day(s) | temperature control: yes |

18 - 20 °C

steel tank | 8 month(s) Maturing:

Bottling: glass cork

Product Codes

EAN: 8032130018060

Vintage 2021

A late harvest and lovely, stable weather at the crush characterized Alto Adige's 2021 vintage. Thus the grapes could be left to ripen ideally, and thanks to the high temperature differentials between day and night, a great deal of aroma could form. The result is an extraordinary 2021 white wine vintage. (Südtirol Wein)

Curiosity

This PIWI grape variety is a cross between Seyval Blanc and Zähringer. Seyval Blanc is a French hybrid variety; Zähringer is an old cross between Traminer and Riesling.