

# VULKANLAND STEIERMARK DAC SAUVIGNON BLANC 2024



FRAUWALLNER



|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Vulkanland Steiermark, Straden      |
| <b>Quality grade:</b>            | Gebietswein                                  |
| <b>Site:</b>                     | Vineyard Selection                           |
| <b>Site Type:</b>                | hillside                                     |
| <b>Geographical Orientation:</b> | south east, south, south west                |
| <b>Sea Level:</b>                | 300 - 450 m                                  |
| <b>Soil:</b>                     | volcanic rock<br>basalt rock<br>Kalkschotter |



## Cellar

|                       |                      |
|-----------------------|----------------------|
| <b>Harvest:</b>       | handpicked           |
| <b>Grape Sorting:</b> | manual               |
| <b>Skin Contact:</b>  | 2 - 3 day(s)         |
| <b>Filter:</b>        | filtered   fine      |
| <b>Maturing:</b>      | stainless steel tank |
| <b>Bottling:</b>      | screw cap            |

## Data

|                   |                          |
|-------------------|--------------------------|
| <b>Wine Type:</b> | Still wine   white   dry |
| <b>Alcohol:</b>   | 12.5 %                   |
| <b>Acid:</b>      | 5.7 g/l                  |



**STK**  
Steirische  
TERRÖIR & KLASSIK  
WEINGÜTER

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|                               |                     |
|-------------------------------|---------------------|
| <b>Residual Sugar:</b>        | 2 g/l               |
| <b>Certificates:</b>          | Sustainable Austria |
| <b>Allergens:</b>             | sulfites            |
| <b>Drinking Temperature:</b>  | 10 - 12 °C          |
| <b>Optimum Drinking Year:</b> | 2025 - 2027         |

## Product Codes

|                        |               |
|------------------------|---------------|
| <b>EAN:</b>            | 9120130911937 |
| <b>EAN / carton 6:</b> | 9120130911944 |

## Wine Description

Gooseberries and citrus, green bellpepper, black currant leaves, fine herbal spices, fresh and balanced acidity.

## Food Pairing

Perfect with vegetables and vegetarian dishes with hints of fruit Grilled green asparagus, eggplant cream, pickled currants and cream cheese panna cotta

## Winery

Old values – new paths. Wine has been pressed in our family for three generations. With boundless joy and deepest respect. 100 % Vulkanland Steiermark is our steadfast ideology: Only grapes from the Vulkanland Steiermark region are ever permitted into our cellars. Highest-quality wines with a distinctive personality and unambiguous origin are as much our goal as pure enjoyment with every sip. Our product palette may be subdivided into three categories: regional wines, represented by elegant, multifaceted classics; profound wines drawn from single vineyards Stradener Rosenberg, Buch, Steintal and Altes Steinkreuz; and local wines as an expressive happy medium between both of the aforementioned categories. With best wishes from, The Frauwallner Family