

NEUMEISTER

„Melon and pineapple; sage and roses; wild
strawberries. Juicy – creamy palate;
mandarins and green almond, pomegranate;
nice balance and length”

SARMAT Gemischter Satz 2024

We continue the ancient tradition of planting different
varieties in a single vineyard, harvest and vinify them
together. The steep **vineyards** are located around
Straden, with the main locations being:
Buchberg, Weissenberg and Steintal.
The vines were planted in 1976.

Soil: SARMAT gravel
(calcareous sediments from the Alps and the
sea, mixed with volcanic pegmatites)

Harvest on the 29th of August 2024

Skin contact up to 12 hours,
spontaneous fermentation in stainless steel tanks
and big old oak barrels, maturation on the fine
yeast (sur lie) for 8 months.

12.0 %vol alcohol
5.7 g/l acidity
1.3 g/l residual sugar, dry

Available from May 2025
Best to drink from 2025 to 2030

Recommended as an Aperitif, to seafood,
vegetables, salads and poultry.

6x 0.75l, screw cap
EAN bottle 9120013397131
EAN case 9120013396585

