

NEUMEISTER

„Smoky nose with cassis, red pepper, anise
and juniper berries. Thrilling palate with
bay leaves, bergamot, white currant and
yellow bell pepper. Finely woven.
Spicy-juicy with a salty finish.“

Sauvignon Blanc STRADEN 2024

Vulkanland Steiermark ^{DAC}

The steep **vineyards** are located around
Straden, with the main locations being
Klausen, Saziani, Himberg, Buchberg,
Ingerl and Silberberg.
The vines are 5 to 35 years old.
Mainly calcareous, sedimentary **soil** from the
Tertiary with alluvial gravel and sandstone.

Harvest between 30th of August to 10th
of September 2024.
Skin contact up to 18 hours,
spontaneous fermentation in stainless steel
tanks and big old oak barrels, maturation on
the fine yeast (sur lie) for 8 months.

12.5 %vol alcohol
6.3 g/l acidity
3.0 g/l residual sugar, dry

Available from May 2025
Best to drink from 2025 to 2030

Recommended to Seafood, lobster, mussels,
crab cakes, fish stews, vegetables,
poached fish and poultry.

6x 0.75l, screw cap
EAN bottle
912001339745 2

AT-BIO-402
Landwirtschaft Österreich



Guarantee of origin: Vulkanland Steiermark

We guarantee the Styrian origin of our wines
and exclusively process organic certified
grapes in our cellar from vineyards in and
around Straden.

Steep vineyards and challenging sites

We cultivate very steep, challenging
vineyards at optimum altitudes and with
perfect exposures, thus contributing to the
conservation of a centuries-old cultural
landscape.

Handcrafted and organic wines

We place special emphasis on viticulture
close to nature, the sustainable cultivation
of our soils and the longevity of our vines.
We refrain from using herbicides, pesticides
and chemical fertilizers. We compost, grow
diverse cover crops and practice agriculture
encouraging beneficial insects. Reduced
yields, careful manual working and
harvesting exclusively by hand into small
boxes are crucial to us. While striving to
deliver superior quality, we are assisted by
experienced employees that form an
essential part of our winemaking family.
Since 2013 we are farming our vineyards
certified organic.

Best wine quality

We place high demands on wine culture and
manage an area under vine that allows us to
uncompromisingly pick and process the best
qualities every year. In the cellar, we
guarantee to carefully and individually age
our superior-quality wines that reflect their
origin and our personal philosophy by
authenticity and character.