

NEUMEISTER

„Spicy and smoky nose; red currant, lemon
verbena and cumin; a hint of fennel and
incense. Dense body; ripe fruitglaze, liquorice,
allspice, cress and Fleur de Sel;
complex with a long lasting finish.“

Ried MOARFEITL GSTK 2023

SAUVIGNON BLANC – Vulkanland Steiermark ^{DAC}

Moarfeitl was the first family owned
vineyard, dating back to the 1930's.
Two thirds face south and south-west on
steep slopes, one third is a flat high plateau.
The vineyard is partly surrounded by forest, giving
it a special micro-climate.
The vines were planted in 1990.

Heavy, calcareous, sedimentary **soil** from the
Tertiary mixed with sarmat gravel
(granite, gneiss, schist, quartz).

Harvest on 27th of September 2023
Skin contact 12 hours, spontaneous
fermentation and maturation on the fine
yeast (sur lie) for 18 months in big
oak barrels (500 to 2.000 liters).

13.0 %vol alcohol
6.2 g/l acidity
1.3 g/l residual sugar, dry

Available from September 2025
Best to drink from 2025 to 2035

Recommended to rich dishes with fish and/or
vegetables, seafood, veal and
pork in all variations.

6x 0.75l, 3x 1.5l, 1x 3.0l, natural cork
EAN bottle 9120013397353

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.