

## Tement 'Grassnitzberg' Sauvignon Blanc

### COUNTRY

Austria

### REGION

Sudsteiermark

### GRAPE

Sauvignon Blanc

### VINTAGE

2021

### ABOUT THE DOMAINE

Family winery Tement was founded in 1959 and is situated in Ehrenhausen. Visitors enjoy a breath-taking panoramic view of steep slopes from surrounding vineyards. The sons Armin and Stefan represent the third generation of the winery. Both strive to continue their parents' work with the same quality awareness and sense for tradition. Together with father Manfred they produce origin accentuated and handcrafted wines gained by bio-organic vineyard management and low harvest yields. Their terroir wines show strong independence, reflect their region and soil and show great ageing potential. Elegant and balanced wines with puristic minerality.

### WINEMAKING

Loose brown soil on poor coral limestone. After natural spontaneous fermentation 24 months in big oak casks "sur lie", bottled unfiltered. Bio Organic. The average age of the vines are 35 years old.

### TASTING NOTES

This Sauvignon impresses with deep mineral and citrus flavours, caper salt & black currant. A lot of limestone spices are present which leave an eternally long taste. May be drunk young, but we recommend 3-5 years bottle ageing. Long ageing potential. Warm lemon, black currant, and apricot. Delicate and fresh with a gentle minerality and a mouth-watering finale. Food recommendations; goes very well with vegetables, fish & chicken



### TECHNICAL NOTES

**Alcohol by volume**  
13.5%

**Vegan**