

Tement 'Muschelkalk' Morillon

COUNTRYREGIONGRAPEVINTAGEAustriaSudsteiermarkMorillon2020

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

Coralline limestone soil. After natural spontaneous fermentation 15 months maturation sur lie in big neutral oak casks, bottled unfiltered. Bio Organic. The average age of the vines are 10-40 years.

TASTING NOTES

On the nose, there are aromas of ripe apple, citrus fruit, and dandelion root. The wine is slender and light, with welcoming acidity and salty-mineral aftertaste. Food recommendation; a great addition to veal and porcini mushrooms.



TECHNICAL NOTES

Alcohol by volume
12.5%

Vegan