

2014 Steirischer Mischsatz

Gamlitz . Südsteiermark

Vintage 2014

Goethe already knew that „the consequence of the nature comforts about the inconsequence of human“. Conversely, the wine year 2014 shows how intensive work in the vineyard and in the wine cellar pays off. The year 2014 started with a mild winter and an early growing of the plants. During the blossom the conditions were optimal, the following rainy weeks made us face new challenges with the cultivation of our steep vineyards. At the beginning of the maturity of the grapes we assumed the harvest would be an average one, the lasting rain in September though made our nerves go to the edge. After weeks of precise handwork and repeatedly selections, we brought the harvest to our cellar. The wine year 2014 brings a surprisingly good quality with it. The wines taste fruity with a precise aromatic, which shows the characteristic variety, rarely shown in the years before.

Vinification

100% steel tank fermented and matured.

Tasting notes

Classic for the Gemischter Satz this wine shows an intensive, fruity aroma of green apples, aromatic smelling like hay and gooseberries. The vivid acidity and low alcohol content makes the Steirischer Mischsatz a perfect wine for hot summer days.

Drinking recommendation

Optimal drinking time: now to two years after bottling.

Optimal drinking temperature: 10-12 °C

The Steirischer Mischsatz goes perfectly well with grilled meat and poultry as well as mild cheese.

Analysis

Alcohol: 11,0 vol. %

Acidity: 6,2 g/l

Residual sugar: 3,2 g/l



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