

# 2013 Jägerberg Grauburgunder Erste STK Lage®

Gamlitz . Südsteiermark

## Vintage 2013

The wine year 2013 started with a cold, snowy and very long winter. As a result of long lasting and thick snow layer the spew of the vine was a little bit lated.

During the blossom we had optimal conditions, after that perfect weather did the best for growing of vine and grapes.

Summer started with a more weeks lasting heat wave, followed by - for the soil needed - rain.

Due to that, the maturity of the grapes was a little bit late, but in the middle of September harvest started.

A picture-perfect autumn with warm days and cold nights brought us in the end a perfect vintage.

The result: elegant wines with characteristic variety which are tightly and have a very harmonic acidity.

Wines of the vintage 2013 can be stored and will mature with the years.

## The Jägerberg <sup>s</sup>

The Jägerberg is a south-facing site situated at approximately 350 meters above sea level. And thanks to the sandy and loamy structure of the chalky-based soil, it is ideal for Burgundian grape varieties. Growing here are Grauburgunder, Morillon (Chardonnay) and Weißburgunder, which develop a warm, floral fruitiness and a tightly structured, minerally palate. We focus on capturing the Jägerberg's authentic character – the minerality and style – and filling the bottle with it.

## Vinification

Spontaneous fermentation and maturation took place in large wooden barrels (1,500 liters). The maturation lasted approximately 13 months – time that the wine needs to express the potential and character of the site.

## Tasting notes <sup>s</sup> |

The nose features aromas of dried herbs, while the palate exudes compact Burgundy fruit. The tightly-woven structure and elegant softness and spiciness originate in the marly limestone soil of the Jägerberg site.

## Drinking recommendation

Optimal drinking time: from 2012

Optimal drinking temperature: 12°-14°C

Decanting is recommended during the first five years.

Thanks to its spiciness and dense structure, this wine goes superbly with traditional "red wine dishes", such as lamb or venison, with robust sauces.

## Analysis

Alcohol: 13.0 % vol.

Acidity: 4.6 g/l Residual sugar: 1.4 g/



Hannes SABATHI

WEINGUT HANNES SABATHI  
Kranachberg 51, 8462 Gamlitz – T +43 3453 2900, F -29

office@hannessabathi.at  
www.hannessabathi.at

