

TSCHERMONEGG WINERY – SOUTH STYRIA

SAUVIGNON BLANC

Ried Lubekogel South Styria DAC 2023

ORIGIN	Single vineyard Lubekogel – South Styria DAC
MATURATION	15 months on fine lees in large oak barrels
CLOSURE	Natural cork
VINE AGE	10–40 years
DRINKING WINDOW	2025–2038

FOOD RECOMMENDATION

Scallops with lemon butter · Char tartare with avocado & lime · White truffle risotto with parmesan

ANALYTICAL VALUES

13.0% vol · 1.8 g/l RS · dry · 5.9 g/l acidity

WINE DESCRIPTION

Appearance: bright straw yellow with high viscosity

Aroma: meadow flowers, honeydew melon & subtle vanilla

Palate: silky texture, extract sweetness + acidity in balance · yellow & green pepper · hint of blackcurrant · mineral & spicy · long finish with fine vanilla

THE 2023 VINTAGE

- Dry spring, alternating warm + cool periods
- Late budbreak end of April
- No frost damage
- Rain during & after flowering, high mildew pressure
- Mixed weather July + August
- Heavy rainfall late August
- Main harvest late Sept – early Oct
- Aromatic + drinkable vintage, lower alcohol

EAN CODE Bottle: 9120117891849 Carton: 9120117892068

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