

# Souvignier Gris 2023

IGT Mitterberg

# LOACKER

WEINGUT



## Wine Description

An incredibly exciting white wine! Taste the fine aromas of honeydew melon and ripe apricots - particularly long-lasting finish.

Wine Type:	still wine   white   dry
Alcohol:	13.5 %
Acid:	5 g/l
Residual Sugar:	7 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2024 - 2029

## Vineyard

Quality grade:	IGT Mitterberg
Varietal:	Souvignier Gris 100 % 6000 plants/ha   3000 liter/ha

## Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	no
Maceration:	4 hour(s)   16 °C   with stems: yes
Fermentation:	spontaneous with pied de cuve steel tank   14 - 16 day(s)   temperature control: yes   18 - 20 °C
Maturing:	steel tank   8 month(s)
Bottling:	glass cork

## Product Codes

EAN:	8032130018077
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## Vintage 2023

Great challenges, great wines - challenging weather brings out powerful reds and fruity whites. The 2023 vintage seems to corroborate one of Alto Adige's wine legends: years of great challenges are years of great wines. Out in the vineyards, 2023 was a year of major challenges, but winemakers expect strong reds with rich fruit flavors and intense colors as well as fresh and even fruitier whites than past vintages. (Cons. Alto Adige Wine)

## Curiosity

This PIWI grape variety is a cross between Seyval Blanc and Zähringer. Seyval Blanc is a French hybrid variety; Zähringer is an old cross between Traminer and Riesling.