

## Urgestein

<i>Winery:</i>	Weingut Karl Schnabel - Ermihof
<i>Wineregion:</i>	Südsteiermark, Sausal
<i>Vintage:</i>	2022
<i>Variety:</i>	40 % Blauer Zweigelt, 30 % Blaufränkisch, 30 % Pinot Noir
<i>Zertification:</i>	Natural Wine, bio-dynamic
<i>Vineyard:</i>	name: Kreuzegg, Hohegg and Koregg; altitude: 500 m – 540 m ; exposure: south-south-west and south-south-east; steepness: gradients of up to 60 % - 70 %; age of the vines: 20 years
<i>Soil:</i>	siliceous primary rock (schist) with covering of some humus
<i>Characteristic/Description</i>	This charming cuvée made from the red wine varieties Zweigelt, Blaufränkisch and Pinot Noir from our three vineyards in the Sausal is full of lively freshness and an existing tannin-acid structure with moderate alcohol. As an “everyday wine” it also works well in hot temperatures when it is served cooler.
<i>Vinification:</i>	<ul style="list-style-type: none"><li>• spontaneous fermentation</li><li>• destemmed</li><li>• open mash fermentation in vats for about 6 weeks with manual pigeage (punching down, but no pumping over)</li><li>• no mash pumps are used, just gravity</li><li>• matured in used oak barrels (228l) for 18 months on fine lees</li><li>• no added sulfur or any other additives at any stage</li><li>• no fining, no filtration</li><li>• no any technical manipulation</li><li>• rinsing the bottles with spring water</li><li>• bottled by hand in small batches</li></ul>
<i>Analytical data:</i>	alc. 12,5 % by vol. 0,2 g/l residual sugar, dry 5,8 g/l acidity
<i>Other information:</i>	sulfur-free, < 10 mg/l vegan suitable for diabetics sealed with high quality natural cork great aging potential