



## LACKNER-TINNACHER SAUVIGNON BLANC RIED FLAMBERG

Region	Soil	Elevation	Alcohol
Südsteiermark	Limestone of an ancient coral reef	400-50 Meters	12.5%

**Vineyard** Ried Flamberg

**Grape Varieties** Sauvignon Blanc

**Vinification** The grapes were harvested by hand in the beginning of October. After a skin contact time of 18 hours, the grapes were gently pressed. Spontaneous fermentation occurred in big oak barrels (1000-2500 liter) and the wine was aged for 18 months in the same barrels.

**Age of Vines** 40-45 years

**Tasting Notes** Aromas of stone fruit and gooseberry come together in the nose, reinforced with green tea, sage and lemon grass. The palate presents a challenging spice with beautiful length and fine-grained mineral notes.

**Reviews** 2021 Vintage  
**James Suckling: 96 Points**

2020 Vintage  
**Wine Advocate: 95 Points**

2018 Vintage  
**Wine Enthusiast: 93 Points**

2017 Vintage  
**Wine Advocate: 97 Points**