



LACKNER-TINNACHER SAUVIGNON BLANC RIED FLAMBERG

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

Vineyard Ried Flamborg

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 **2018 Vintage**
Wine Enthusiast: 93 Points
2017 Vintage
Wine Advocate: 97 Points

M•S WALKER
SINCE 1933

AGI PORTFOLIO | OCTOBER 2020