

# Tement Kalk & Kreide Sauvignon Blanc

## THE FACTS

**COUNTRY:** Austria

**REGION:** Steiermark

**APPELLATION:** Sudsteiermark

**CEPAGE:** 100% Sauvignon Blanc

**WINEMAKING:** Spontaneous fermentation using stainless steel tanks.

**AGING:** 6-12 months in stainless

## THE STORY

Armin Tement happily joined his family winery in Sudsteiermark (South Styria) in 2005. His father, Manfred Tement, had over time, firmly established Weingut Tement as a benchmark producer for Styrian Sauvignon Blanc and Morillon. Tement is specialized in making exceptional single-vineyard wines, but the flagship is the regional Sudsteiermark Sauvignon Blanc “Kalk & Kreide”. It is a blend from fifty-five sites and the name describes the main terroir, limestone and clay. Like all of their wines, the grapes are harvested by hand.

## THE ADJECTIVES

**OVERALL:** Complex and focused

**AROMAS / FLAVORS:** Ripe pear notes with aromatic elderberry, cassis, spice, salinity and bright lemon.

**MOUTHFEEL:** Radiantly clear on the palate

## THE SELLING POINTS

Tement's signature wine

**SUSTAINABILITY:** Certified Biodynamic, Certified Organic, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Gruyere, Chicken sausage, seafood, herbaceous dishes

