

Tement Kalk & Kreide Sauvignon Blanc

THE FACTS



COUNTRY: Austria

REGION: Styria

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

