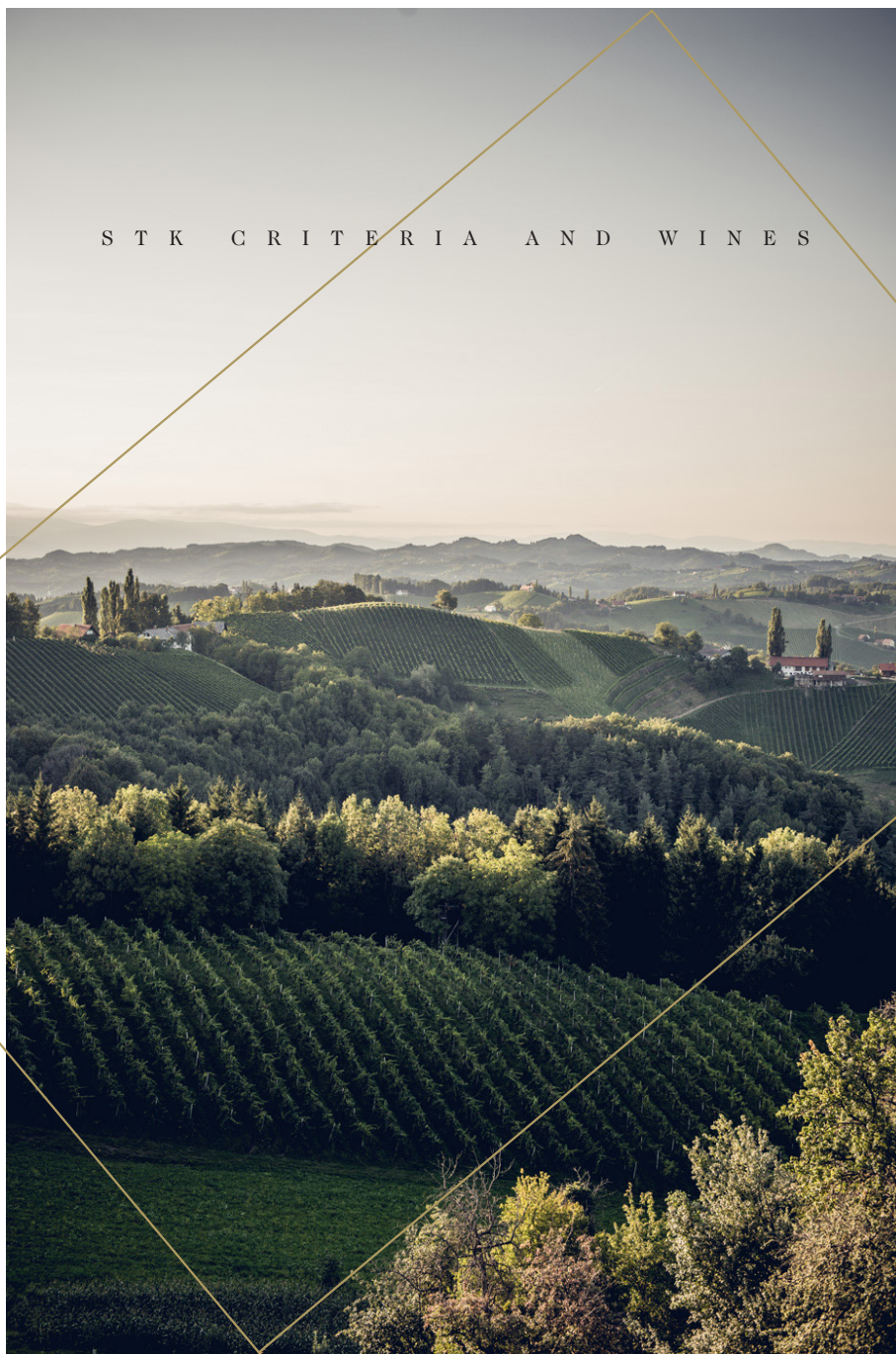


**STK**

S T K C R I T E R I A A N D W I N E S



**Charta**

# STK

*Steirische*  
TERROIR & KLASSIK  
WEINGÜTER

## Values

Ten wineries with strong characters, individual stories and highly distinct wines – unified on one common ground: Styria and its best vineyard sites. Since 1986, the wineries of STK have been very close with each other and are constantly working together on the development of their unique wine region.

They are definitely not easy on themselves and have committed to always meet the highest criteria when working in their vineyards and their wine cellars. These criteria and values have been constantly developed over the last 30 years. And apart from long discussions and some self-criticism, the vintners also learn a lot from and with each other. Always with the same goal: making the best wines.

STK

# Similarities



S T E E P

H I L L S

The vineyards of STK are amongst the steepest in all of Europe. The STK vintners are committed to taking meticulous care and to ensure the preservation of these special, partly age-old vineyard sites.



M A N U A L L A B O R

The wineries of STK guarantee 100% selective and hand-picked grapes for their wines. Pruning and reduction in yield are also done exclusively by hand.



# STK



## C H A L L E N G I N G C L I M A T E . S P E C I A L S O I L S .

Styria is a wine-growing region with a very unique climate. Located in the reach of the Alps and the Mediterranean Sea, cool alpine winds meet the warm air from the Adriatic Sea. In this Mediterranean-alpine climate, hot days and cool nights alternate, and – in combination with rainfall – make for vital vines and the unique taste of their grapes. However, these unpredictable climatic conditions also complicate the job of the vintners: The wet grass in the steep hills of the vineyards is slippery and hardly practicable, while the rainfall makes it hard to keep the grapes healthy.

This is why all ten of the STK wineries take their work in the vineyards very seriously, since they are committed to only pick healthy and botrytis-free grapes for their quality dry wines.

The Styrian soil is highly diverse: Sand, marl, gravel, shell limestone, slate and volcanic soil vary in a very small area, resulting in the diverse characteristic and making every one of the STK wines so individual and special. Mulch is used in the mineralization of the precious soil.

# STK



## TRADITIONAL STYRIAN GRAPE VARIETIES

The STK wineries cultivate traditional Styrian grape varieties like Sauvignon Blanc, Morillon, Pinot Blanc, Gelber Muskateller and Welschriesling. They have worked on planting these grape varieties on the right soil for decades and now cultivate their grape vines long-time and for many generations. Old vines yield better grapes. This is the reason why vine stocks need to be at least 12, respectively 15 years old before STK vintners will turn their grapes into high-quality wines.



## CLOSE - TO - NATURE VINEYARD CULTIVATION . SUSTAINABLE THINKING .

The STK vintners work according to the guidelines of integrated production (close-to-nature and animal-friendly agriculture), some of the wineries even on a biological-organic basis. The protection of useful animals, plants and organisms, natural monuments, landscape conservation extending far beyond the vineyards and a sustainable approach to energy, resources and social issues are of special importance to the STK wineries.



## KNOWLEDGE AND EXPERIENCE

The STK community has all the acquired knowledge and experience of many known vintner personalities at hand. Group trips, further education and the monthly talk with all the STK vintners are adding to the continual development of all the wineries.

# STK



## STYRIAN WINE IDENTITY

It was the “STK fathers” Alois Gross, Albert Neumeister, Erich and Walter Polz, Willi Sattler, Manfred Tement, Fritz Tinnacher and Georg Winkler-Hermaden who have tried and tested wines together back in the 80s in order to find out which grape varieties and styles would fit into the Styrian wine region. It was also them who made the Sauvignon Blanc the leading wine of Styria and it was them who introduced the terms “Steirische Klassik” and “Lagen-wein” to the region. The development and the preservation of a common Styrian wine identity is one of the main responsibilities of the STK wineries. They stand out with common decision-making that does not put themselves first, but always respects their common identity as a community.



STK

# Differences

The STK community respects and treasures the individuality of every single winery. Different vintner personalities, philosophies, business sizes and wine styles separate the STK wineries and strengthen their diversity and versatility.





**STK**

# Wines

The STK wineries guarantee the Styrian origin of their wines and bind themselves to the compliance with special regulations for their work in the vineyards and the cellars.





# STK



REGIONSWEINE  
STEIRISCHE  
KLASSIK®

Hand-picked from the steep hills of the vineyards, carefully fermented and matured, these wines exhibit their typical aromatic character: animating, lively, with Styrian lightness and fresh aromas. After half a year of maturing, they debut no sooner than March 1st and are the embodiment of original Styrian wines of the best quality. These wines are dry (residual sugar 4 g/l max.), matured quality white wines from traditional Styrian grape varieties. Their release date is March 1st of the year after the harvest and they taste best during their first 2-3 years – except for the Welschriesling, which can debut as early as December 1st. Regionsweine of STK can be identified by their silver STK imprint on the capsule.



ORTS -  
UND LAGENWEINE

These special regional wines originate from the different vineyards in a town and carry the name of the respective location on their label. These places and their location, sea level and soil conditions result in different characteristics and influence the aroma and the typicity of these wines. By naming the wines after their origin, STK is reviving an old tradition: As early as the last mid-century, the locations of the wines have been mentioned on the labels – and suddenly, wine lovers started talking about Klöcher, Leutschacher, Spielfelder or Gamlitzer wines. These special regional wines are made from grapes of traditional Styrian grape varieties and taste best during their first five years.

# STK



C E R T I F I E D W I N E S

–

E R S T E S T K L A G E ®  
& G R O S S E S T K L A G E ®

The wines from Erste and Große STK Lage come from the most precious vineyard sites of the STK wineries and have a clear, distinctive location-related taste and aroma. The vines grow on vineyards and sites that have been marked in the STK maps and whose size, orientation, steepness and planting density are very well documented. It is only natural that these wines have to meet strict criteria.

The vineyards for Erste and Große STK-Lage are chosen by the STK wineries based on their year-long experience and under the consideration of national and international tasting results.

The sites of Erste and Große STK-Lage are cultivated by the wineries – in a close-to-nature and sustainable way. These are steep hillsides facing East and West with a very favorable microclimate, enabling an early dry-out in the fall and guaranteeing the optimal ripeness for the grapes. An individual cultivation of the vineyards, reduction in yield and an optimal ripening season for the grapes ensure that the wines will present themselves as expressive, show the characteristics of their vineyards and can mature over many years.

Wines from Erste and Große STK Lage are only made from traditional Styrian grape varieties. The grapes must be harvested at the most ideal time – selectively and by hand – in order to guarantee their best potential for maturity. Only healthy, botrytis-free grapes make it into these representative wines.

**STK**

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**STK**



E R S T E S T K L A G E ®

The average age of the vines is usually at least 12 years, the harvest is limited to 4.500 l /ha max. The wines are matured as high quality dry wines – special quality wines and Traminer excluded. Wines from Erste-STK-Lage are not allowed to be sold until May 1st of the year following the harvest at the earliest. The wines labeled “reserved”, “private”, “barrel reserve”, “wine store exclusive” etc. from Erste STK Lage can debut after an 18-month maturing period at the earliest.

The wines' potential for maturing should come to at least five years, to be determined by three vertical tastings from the last five years or by riper wines from STK wine tastings. Additionally, wines from Erste STK Lage have had a market presence of five years minimal and have proven their individuality and original character – also in their smaller vintages. The wines of the Erste STK Lage line can be recognized by their golden “1-STK” imprint on the capsule.

**STK**

**G**  
/  
**STK**



G R O S S E S T K L A G E ®

Because of their experience and yearlong knowledge, the STK vintners know, which vineyard sites can yield great wines.

The grapes for wines of the Große STK Lage category ripen in vineyards with a very special location, soil and microclimate. The production of these wines requires a long ageing period and is tailored to the perfect results in terroir character and minerality. Wines from Große STK Lage are complex in their aroma, exhibit strong characteristics and are especially storable.

The average age of the vines is required to be at least 15 years. The harvest is limited to 4.500 l/ha max. The wines from the highest STK quality mature at least 18 months before they leave their winery and have a potential for maturing at least ten years, to be determined by five vertical tastings from the last ten years or by riper wines from STK wine tastings. The characteristic of the origin should also be identifiable in these verticals.

Wines from Große STK Lage have had a commercial presence for more than ten years and also show their independence and terroir characters in smaller vintages. They can be sold on May 1st after a maturing period of 18 months at the earliest. All “reserved”, “private”, “barrel reserve”, “wine store exclusives” etc. labeled wines can enter the market the 1st May after a 30-month period of maturing. The wines from Große STK Lage can be recognized by their golden “G-STK” imprint on the capsule.

S T K C R I T E R I A A N D W I N E S