

one hundred percent
handcrafted wines



Sämling 88 (Scheurebe) 2022

Steiermark

origin: Grape selection from a small vineyard in the region

soil composition: loamy sand lime included.

elevation: 350-450 m

exposure: south-east, south-west

average age of vines: differently

variety: Sämling 88 (Scheurebe)

harvest time: September 2022

fermentation: in temperature controlled stainless steel tank.

pre-fermentation: 48 hours cold maceration – it slows down the activity of the yeast to produce amazing flavors.

alcoholic content: 11.5 % by vol

total acidity: 6,0 g/l

residual sugar: 7,5 g/l

potential: up to 2025 +

tasting notes: Exemplary bouquet, white peach, apricot, on the palate radiant-fruity with spicy accents and accessible acidity structure, very good length.

food pairing: Cold dishes, Homemade sandwiches, cold sausages (lunch meats), hard cheeses - great with spicy Asian and Indian cuisine

ideal temperature to drink 6-10° C / 43-50° F



Winery Karl & Gustav Strauss
Steinbach 16
8462 Gamlitz
South Styria · Austria

producer: Karl & Gustav Strauss

region: South Styria • Austria

geography: south to south-east of Austria near Slovenia

climate: influenced by Mediterranean and Alpine zones.

winemaker: Gustav