

one hundred percent  
handcrafted wines

*Strauss*  
GAMLITZ

## Sämling 88 (Scheurebe) 2023

### 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 2023

**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:** 6.5 g/l

**residual sugar:** 5.5 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