AUSTRIAN WINE







Pinot Blanc classic 2017

Classic stands for freshness, fruit- driven wines of typical Styrian origin. It is produced of grapes cultivated in numerous small hill vineyards in the growing area in south of Styria and in our own vineyards.

Soil: Sandy loam with lime included.

Characteristic:

Fruity aromas of lime blossom and dried apples and nuts, brilliant with good substance, juicy and open, beautiful spiciness on the palate, immensely animating.

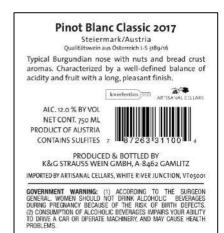
Vinifikation: hand harvest and single berry selection harvest early in the morning at very cool temperatures to retain as much fruit character as possible, 6h-maceration period, temperature controlled

Maturation: in temperature controlled stainless steel tank

Serving temperature: 8-10°C

Alc: 12,0 %, Residual sugar: 2,6 g, Acid: 5,8 g/l

Food pairing: Serve with simply prepared fish, chicken or pork dishes. Pairs well with a wide range of foods.

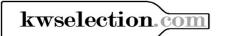


falstaff



Weingut Karl & Gustav Strauss Steinbach 16 | A-8462 Gamlitz office@weingut-strauss.at www.weingut-strauss.at

Strans



UPC: 8726331100, 12 bl/cs layer: 17 cases pallet: 51 cases Klaus Wittauer, T: 703-624-6628, kwittauer@gmail.com