

Sauvignon Blanc Ried Gamlitzberg 2019 Südsteiermark DAC

DAC: DAC stands for „Districtus Austriae Controllatus“ and is the legal abbreviation for particularly area-typical quality wines.

vineyard/origin: The Ried Gamlitzberg is a single vineyard with a perfect white wine terroir, ideally suited for Sauvignon Blanc. The bouquet is always spectacularly authentic, the taste is uniquely fruity and very complex. Nowhere else in the world are there wines of such finesse precision.

soil composition: clay and loamy sand, marl

elevation: 400-500 m

exposure: south-east to south-west

average age of vines: 30 years

harvest time: 4th October 2019

fermentation: in 3000 l oak barrel

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

ripening: 6 months in oak barrels

alcoholic content: 13% by vol

total acidity: 5.5 g/l

residual sugar: 3.4 g/l

potential: up to 2030 +

tasting notes: The beautiful balanced bouquet begins with superb aromas of black currants, stinging nettles and herbs, ripe on the palate, yet lively, terroir embossed crisp mineral notes keep it rooted in the region.

food pairing: Fish and Shellfish, pork roast, vegetable quiche, goat cheese

ideal temperature to drink: 10°-12° C / 50-54° F



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

producer: Karl & Gustav Strauss

size: 30 ha

total annual production:

250.000 bottles

grape varieties: Sauvignon Blanc, Muskateller, Chardonnay, Pinot Blanc, Welschriesling, Sämpling 88, Zweigelt

region: South Styria • Austria

geography: south to south-east of Austria near Slovenia

climate: Illyrian climate influenced by Mediterranean and Alpine zones

winemaker: Gustav Strauss