

## Sauvignon Blanc Ried Gamlitzberg 2020 Südsteiermark 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:** 17th October 2020

**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:** 6 g/l

**residual sugar:** 2 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:** influenced by Mediterranean and Alpine zones

**winemaker:** Gustav Strauss

