

Sämling 88 (Scheurebe) 2021 Steiermark

origin: Grape selection from a small vineyard in the region

soil composition: loamy sand and **limestone**

elevation: 350-450 m

exposure: south-east, south-west

average age of vines: differently

variety: Sämling 88 (Scheurebe)

harvest time: 22nd September 2021

fermentation: temperature controlled stainless steel tank

pre-fermentation: 4 hours **of** cold maceration slows down the activity of the yeast to produce amazing flavors **and aromas**.

alcoholic content: 11.5 % by vol

total acidity: 7 g/l

residual sugar: 6.2 g/l

potential: up to 2025 +

tasting notes: A potpourri of fruity aromas, peaches **and** white pepper, on the palate cheeky with spicy structure **and** fruity finish.

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

geography: **south-eastern**
Austria near Slovenia

climate: influenced by
Mediterranean and Alpine
zones

winemaker: Gustav Strauss

