

## Sämling 88 (Scheurebe) 2020

### 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:** 22nd September 2020

**fermentation:** in temperature controlled stainless steel tank

**pre-fermentation:** 4 hours cold maceration – it slows down the activity of the yeast to produce amazing flavors

**alcoholic content:** 11.5 % by vol

**total acidity:** 7 g/l residual

**sugar:** 6.2 g/l

**potential:** up to 2023 +

**tasting notes:** A potpourri of fruity aromas, peaches, white pepper, on the palate cheeky with spicy structure, 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  
**size:** 30 ha

**total annual production:**  
250.000 bottles

**grape varieties:** Sauvignon Blanc, Muskateller, Chardonnay, Pinot Blanc, Welschriesling, Sämling 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

