

## Sauvignon Blanc Klassik 2019 Südsteiermark DAC

**DAC:** DAC stands for „Districtus Austriae Controllatus“ and is the legal abbreviation for particularly area-typical quality wines **origin:** Grape selection from various vineyards in the region

**soil composition:** clay and loamy sand with lime included

**elevation:** 350-450 m

**exposure:** south-east, south-west

**average age of vines:** differently

**harvest time:** 20th September to 30th September

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

**pre-fermentation:** 24 hours cold maceration – it slows down the activity of the yeast to produce amazing flavors

**maceration:** up to 2 weeks

**alcoholic content:** 12.0% by vol

**total acidity:** 6.2 g/l

**residual sugar:** 3.0 g/l

**potential:** up to 2025 +

**tasting notes:** A wonderful spicy fresh nose, full of flavor, aromas of grassy - green pepper, elderberry, convincing finale with lively character and minerality on the palate

**food pairing:** Fish, Pasta, asparagus with hollandaise sauce  
Risotto, Cream Cheese

**ideal temperature to drink:** 8° - 10° C / 46-50° 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, 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