

Sauvignon Blanc Klassik 2020 Südsteiermark 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: 12 to 25 years

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: 12.5% by vol

total acidity: 5.8 g/l

residual sugar: 2 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, 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

