

one hundred percent
handcrafted wines



Burgundy blend DAC 2022

vineyard/origin: Grape selection from the vineyard Hundsberg. The soil consists of thick sedimentary layers including Schlier - this is a term used in regional geology for various-colored silty or fine-sandy marl (lime marl sediments). In the depths the soil is dominated by gravel, the upper layer is covered by sands respectively sandstone.

soil composition: sand respectively sandstone, lime marl, gravel

special feature: Hundsberg is one of the warmest vineyards in Styria

elevation: 360-440 m

exposure: south-west to west

average age of vines: differently

varietals: Chardonnay 50% / Pinot Blanc 40% / Pinot Gris 10%

harvest time: September 2022

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.

alcoholic content: 12,1% by vol

total acidity: 4,5 g/l

residual sugar: 1,6 g/l

potential: up to 2025+

tasting notes: In the bouquet hearty fruity with multifaceted aroma pressure, pear, quince, on the palate wonderfully fresh and elegant, in the final linear, spicy-piquant drinking flow.

food pairing: Vegetable Lasagna, Scallops, pork chop, chicken

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



Winery Tscherne-Strauss
Steinbach 18
8462 Gamlitz
South Styria · Austria

producer: Bettina and Gustav Strauss

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