## one hundred percent handcrafted wines



## **Burgundy DAC 2023**

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 2023

**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: 12.8% by vol

total acidity: 4.7 g/l residual sugar: 3.3 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



bottles/case: 6 cases/layer: 31 cases/pallet: 63