

one hundred percent
handcrafted wines



Tscherne 18 Pet Pink

origin: Grape selection from the vineyard Hundsberg.

Pet Pink is our interpretation of the original sparkling wine bottled before fermentation is completed so it finishes in the bottle. Beautiful harmony between the black fruit characters of the Blauer Wildbacher grape and a dry finish.

soil composition: sand respectively sandstone, lime marl, gravel

elevation: 380-480 m

exposure: south-east, south-west

average age of vines: 15 years

variety: Blauer Wildbacher and
Blauer Zweigelt

harvest time: 5th October 2021

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

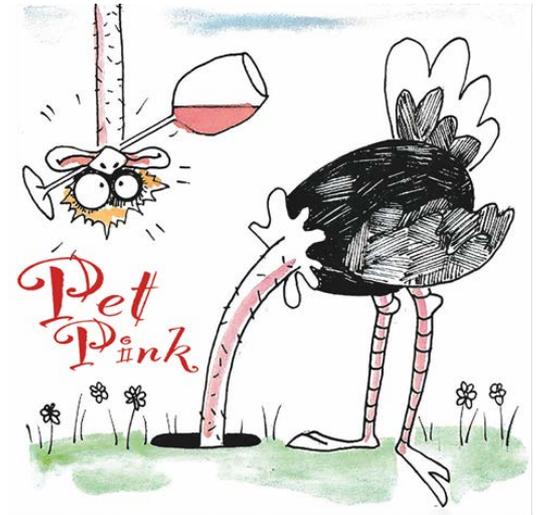
total acidity: 6 g/l

residual sugar: 1 g/l

potential: up to 2025 +

tasting notes: A potpourri of fruity aromas, black berries, rhubarb, touch of pear, on the palate cheeky with spicy structure and racy acidity, fruity finish.

food pairing: Cold dishes, Homemade sandwiches, Scotch egg, cold sausages, hard cheese



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

Bettina & Gustav Strauss

region: South Styria • Austria
geography: south to south-east
of Austria near Slovenia
climate: influenced by
Mediterranean and Alpine zones

winemaker: Gustav Strauss

