

one hundred percent
handcrafted wines



Tscherne Ried Hundsberg 2021 Sauvignon Blanc Südsteiermark DAC

DAC: DAC stands for „Districtus Austriae Controllatus“ and is the legal abbreviation for particularly area-typical quality wines

vineyard/origin: The soils of the single vineyard Hundsberg consist 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: 400-480 m

exposure: south-west to west

average age of vines: 30 years

harvest time: 11th October 2021

fermentation and ripening: in 1200 l barrels

pre-fermentation: 48 hours cold fermentation

it slows down the activity of the yeast to produce amazing flavors

maceration: 4 weeks

alcoholic content: 13% by vol

total acidity: 5.5 g/l

residual sugar: 2.5 g/l

potential: up to 2030 +

tasting notes: Fully elegant and balanced with aromas of gooseberries, tropical yellow fruits with a very delicate hint of buttery flavors and a long finish rich in finesse.

food pairing: Sea fish in salt crust, Buttery chilli prawns, pork roast, vegetable quiche, goat cheese



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

Bettina and 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

