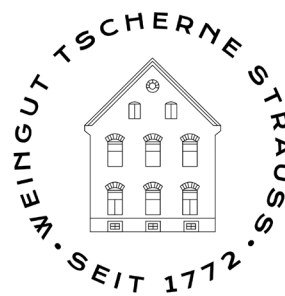


one hundred percent
handcrafted wines



Tscherne-Strauss #18 Sauvignon Blanc 2019

vineyard/origin: Grapes are sourced from multiple vineyards.
Hand-harvest mid-September.

soil composition: Thick sedimentary layers including Schlier (lime-marl sediments). In the depth the soil is dominated by gravel, the upper layer is covered by sands, respectively sandstone.

elevation: 360-440 m

harvest time: 15th 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 4 weeks

alcoholic content: 12% by vol

total acidity: 6,0 g/l

residual sugar: 1,5 g/l

potential: up to 2022 +

tasting notes: A wonderful fruity fresh nose, full of flavor, aromas of spicy apples, quince and citrus fruits, convincing finale with lively character and spicy aromas.

food pairing: Shrimps cocktail, spring rolls, asparagus with hollandaise sauce and poached egg, minestrone soup

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

size: 8 ha

total annual production: 60.000 bottles

grape varieties: Sauvignon Blanc, Muskateller, Chardonnay, Pinot Gris, Pinot Blanc

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