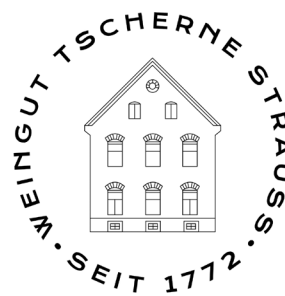


one hundred percent  
handcrafted wines



## Tscherne-Strauss #18 Sauvignon Blanc 2018

**vineyard/origin:** Grape selection from the vineyard Hundsberg and Gamlitsberg.  
The soil consists of thick sedimentary layers including Schlier - (**OPOK** Calcareous marl)

- 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 and the Gamlitsberg are some of the warmest vineyards in Styria

**elevation:** 360-440 m

**exposure:** Hundsberg south-west to west and  
Gamlitsberg south

**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

**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



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



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bottles/case: 6  
cases/layer: 31  
cases/pallet: 93