Artisanal Cellars
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# Strauss Sauvignon Blanc Ried Gamlitzberg Südsteiermark DAC

**Winery**: Weingut Strauss
**Category**: Wine – Still - White
**Grape Variety**: Sauvignon Blanc
**Region**: Steinbach / Styria/ Austria
**Vineyard**: Gamlitzberg
**Winery established**: 1948
**Feature**: sustainable
**Awards**: 92 Wine Enthusiast + Editor's Choice (2016)

## Product Information

**Soil:** Clay, sandy loam and marl
**Exposure:** South-East to South-West
**Elevation:** 400-500 meters (1,312 to 1,640 feet)
**Average age of vines:** 30 years
**Vinification:** Hand harvest in early October. Pre-fermentation**:** 48 hours cold fermentation – it slows down the activity of the yeast to produce amazing flavors. Fermentation: in 3000 l oak barrel. Ageing: 6 months in oak
**Tasting Note:** A highlight of the Strauss winery. Very intensive and complex aromas. Elegant spiciness, expressive gooseberries, yellow pepper, citrus over a profound minerality. Clear and intensive fruit on the palate, with elegant aromas of green pepper and a touch of elderflower. Very long finish with Mineral expressions. The Ried Gamlitzberg is a single vineyard with a perfect white wine terroir, ideally suited for Sauvignon Blanc. The bouquet is always spectacularly authentic, terroir embossed mineral notes keep it rooted in the region. A very complex wine.
**Alc:** 13.5 % **RS:** 2.9 g/l **Acidity:** 5.7 g/l

## Producer Information

The Strauss wine estate is located in Steinbach near Gamlitz where the large Gamlitzberg vineyard (the largest in southern Styria) dominates. The estate began in 1810 under the name "Shopper" with the Strauss name first appearing in regards to the estate in 1948. In 1948 Karl and Johanna Strauss took over the business. Their son Karl, who graduated from the Fruit and Wine Growing College in Silberberg with great distinction, carried on and currently Karl's two sons Karl jun. and Gustav run the estate with their wives Sabine and Bettina. Karl jun. is a business graduate and is responsible for logistics and administration. Gustav, having studied at the college in Silberberg like his father, oversees the vineyards and winery. Gustav and his wife Bettina also run the Tscherne 18 winery and Inn.
The Strauss family farms 74 acres of vines which are predominately located on ideal south-facing slopes (Gamlitzberg and Steinbach/Hundsberg). All farming is done sustainably with no herbicides or insecticides used. Styria is a region where white wines dominate however not grüner veltliner. Instead, sauvignon blanc, chardonnay (morillon) gelber muskateller, welschriesling and pinot blanc (weissburgunder) are dominate. At the classic level fermentation takes place in stainless steel while at the reserve level large wood barrels as well as concrete eggs and amphora are used. Total production is roughly 250,000 bottles.