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## Strauss Pinot Blanc Classic

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**Winery:** Weingut Strauss

**Category:** Wine – Still - White

**Grape Variety:** Pinot Blanc

**Region:** Steinbach / Styria/ Austria

**Vineyard:** Grown in own vineyards and in small hill vineyards in the growing area of Sothern Styria

**Winery established:** 1948

**Feature:** sustainable



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### Product Information

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**Soil:** Sandy loam with lime included

**Vinification:** Hand harvest in the morning at very cool temperatures to retain as much fruit character as possible, grape and single berry selection, 6 hour maceration period, fermented and matured in temperature controlled stainless steel tanks.

**Tasting Note:** Typical Burgundy nose. Fruity aromas of lime blossom and dried apples and nuts, brilliant with good substance, juicy and open, beautiful spiciness on the palate, immensely animating.

**Alc:** 12 %

**RS:** 2.6 g/l

**Acidity:** 5.8 g/l

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### Producer Information

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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.