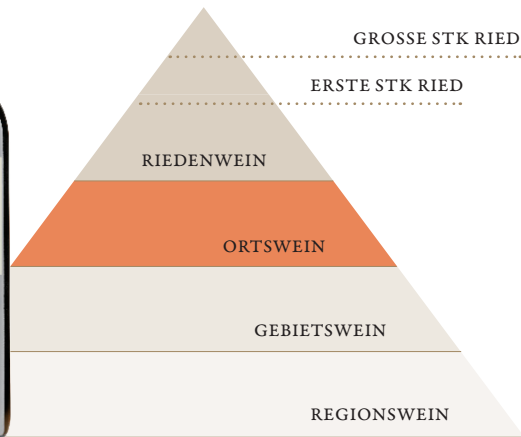


2020 Weißburgunder Gamlitz Südsteiermark DAC

Alcohol 13,5 vol. %

Acidity 5,6 g/l

Residual sugar 1,1 g/l



HANNES SABATHI

Gamlitz

All local wines (Ortsweine) of Hannes Sabathi are presenting their soil and location. The grapes for the Weißburgunder Gamlitz are growing on the Ried Kranachberg. The soil here consists of permeable pebbly sand – with no limestone content – and delivers fresh and salty minerality like nothing else. Wines from this site are always characterized by an elegant clearly focused structure.

Vintage 2020

After a dry winter with little snow and rain, the new year started with warm temperatures. Flowering occurred at the usual average time (mid-June) and was generally unproblematic. There were neither dry periods, nor strong thunderstorms in the summer and so we started, under perfect conditions, the harvest in mid- September. Also, the climate in autumn was very favorable. We had less rain and ideal temperatures. There were around 20 degrees during the day and cool and fresh nights. These conditions were ideal and produced perfectly ripe grapes. Due to these conditions the vintage 2020 will be exceptional. The wines are already delighting with their beautiful balance - the regional wines as well as the local wines and the vineyards.

Vinification

Handpicked. Whole grape pressing.
Spontaneous fermentation in seasoned oak cask (1500l), maturation for about 12 month.

Tasting note

Aromas of delicate grapefruit, some biscuits and a hint of yellow tropical fruit like maracuja. Tight, fruity and a fine acid structure, a hint of white apple and blood orange, mineral aftertaste, good ripening potential.

Drinking recommendation

Optimal drinking temperature: 11 – 13°C
Nice wine for pasta or seafood .

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