

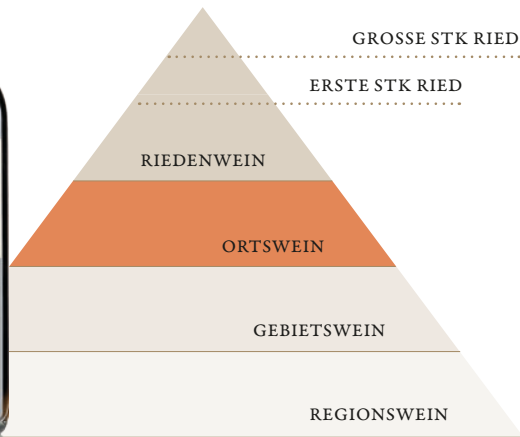
2023 Grauburgunder Gamlitz

Südsteiermark ^{DAC}

Alcohol 13,0 vol. %

Acidity 5,1 g/l

Residual sugar 1,1 g/l



Gamlitz

All local wines (Ortsweine) of Hannes Sabathi are presenting their soil and location. The grapes for the Grauburgunder Gamlitz are growing on the Ried Jägerberg and on the Ried Kranachberg. The vines here are between 15 and 20 years old.

Vintage 2023

The 2023 wine year began with a mild but snowy winter. Soil and roots found peace under the snow cover and the water reserves were well replenished. The cool spring ensured a relatively late flowering and gave way to a summer, that was extremely rainy. Temperature peaks and capricious weather conditions such as hail and floods meant challenges, that required precise and thorough work in the vineyard. Warm days, followed by cold nights, favored the optimal ripening of the grapes. Harvest began on September 18 and ended in mid-October. With a slightly reduced harvest, grapes of excellent quality could be brought to the cellar. The 2023 vintage will be promising and already delights us with its beautiful balance.

Vinification

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

Tasting note

The wine has aromas of dried apple, walnuts and orange cream. Very playful on the palate, delicate creamy substance and demanding freshness. Smoky underlay, juicy substance with fine, lively acidity. Long aftertaste.

Drinking recommendation

Optimal drinking temperature: 11 – 13°C
A nice wine for risotto, pasta and mediterranean cuisine.

HANNES SABATHI

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