

2023 Scheurebe Steiermark

Alcohol 11,5 vol. %

Acidity 6,1 g/l

Residual sugar 4,6 g/l



Styria

The grapes for this wine are coming from three different locations: Gamlitz, Leutschach and Eichberg. The age of the vines is between 10 and 25 years.

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

Grapes picked by hand.

100 % steel tank fermented and matured.

Tasting note

A very fruity and light wine. It reminds of fresh yellow apples accompanied with a nice acidity. The taste is refreshing, lively and charmingly youthful.

Drinking recommendation

Optimal drinking time: now to three years after bottling

Optimal drinking temperature: 10-12°C degrees

Perfect as an aperitif or served with light starters.

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