

2022 Scheurebe Steiermark

Alcohol 11,5 vol. %

Acidity 5,7 g/l

Residual sugar 2,9 g/l



Hannes SABATHI

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 2022

The year 2022 was dry and had mild temperatures until March. Therefore, the budding was in April, which was a little later as usual. The bloom followed early, accompanied by daily rainfalls. The summer was hot and dry and caused an early ripeness of the grapes. Because of this, we started the harvest sooner and after a little break caused by rain, we finished it in the beginning of October. The amount of grapes was less than the years before but the quality was excellent! The vintage 2022 will be promising and we are happy with its nice 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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