

# 2008 Welschriesling Klassik

Gamlitz . Südsteiermark

## Vintage 2008

A “fine year” is a good way to describe 2008. The vintage was marked by cool temperatures and sufficient amounts of rainfall, which lent minerality, freshness, elegance and finesse to the wines. The typicity of each grape variety is expressed nicely, and the wines are very approachable. The high quality is owed partially to the late harvest period and, as a result, the high ripeness of the grapes.

## Vinification

100% steel tank fermented and matured.

## Tasting notes

A classic Welschriesling, this wine shows a fine aroma of green apples with spicy hay scents and flowery notes. With its crisp palate, vivid acidity and low alcohol content, this is a perfect wine for hot Summer days.

## Drinking recommendation

Optimal drinking time: now to 3 years after bottling.

Optimal drinking temperature: 10-12 °C

This Welschriesling is ideal with appetizers, vegetable dishes, aspics, meats and summer salads.

## Analysis

Alcohol: 11% vol.

Acidity: 6.3 g/l

Residual sugar: 1.8 g/l



**Hannes SABATHI**

WEINGUT HANNES SABATHI  
Kranachberg 51, 8462 Gamlitz – T +43 3433 2900, F -29

office@sabathi-weine.at  
sabathi-weine.at

