

# STRADEN GRAUBURGUNDER 2023



FRAUWALLNER



|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Vulkanland Steiermark, Straden      |
| <b>Quality grade:</b>            | Ortswein - Straden                           |
| <b>Site:</b>                     | Vineyard Selection                           |
| <b>Site Type:</b>                | hillside                                     |
| <b>Geographical Orientation:</b> | south east, south, south west                |
| <b>Sea Level:</b>                | 330 - 450 m                                  |
| <b>Soil:</b>                     | volcanic rock<br>basalt rock<br>Kalkschotter |



**STK**  
Steirische  
TERROIR & KLASSIK  
WEINGÜTER

## Cellar

|                       |  |
|-----------------------|--|
| <b>Harvest:</b>       | handpicked   middle/september            |
| <b>Grape Sorting:</b> | manual                                   |
| <b>Skin Contact:</b>  | 8 - 12 hour(s)                           |
| <b>Filter:</b>        | filtered   fine                          |
| <b>Maturing:</b>      | 100 %   oak barrel   500 L   used barrel |
| <b>Bottling:</b>      | screw cap                                |

## Data

|                        |                          |
|------------------------|--------------------------|
| <b>Wine Type:</b>      | Still wine   white   dry |
| <b>Alcohol:</b>        | 13 %                     |
| <b>Residual Sugar:</b> | 2.2 g/l                  |

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|                              |                     |
|------------------------------|---------------------|
| <b>Acid:</b>                 | 4.7 g/l             |
| <b>Certificates:</b>         | Sustainable Austria |
| <b>Allergens:</b>            | sulfites            |
| <b>Drinking Temperature:</b> | 2023 - 2028 °C      |

## Awards

|                  |    |
|------------------|----|
| <b>Falstaff:</b> | 94 |
|------------------|----|

## Product Codes

|                        |               |
|------------------------|---------------|
| <b>EAN:</b>            | 9120130911104 |
| <b>EAN / carton 6:</b> | 9120130911111 |

## Wine Description

Fresh pear, baked apple and white flowers, delicately smoky with herbal spices. Medium body, white pome fruit, good balance of body, fruit sweetness and acidity.

## Food Pairing

It can also be used as a substitute for red wine with strong dishes. / To our Austrian specialty: Wiener Schnitzel with parsley potatoes and cranberries

## Winery

Old values – new paths. Wine has been pressed in our family for three generations. With boundless joy and deepest respect. 100 % Vulkanland Steiermark is our steadfast ideology: Only grapes from the Vulkanland Steiermark region are ever permitted into our cellars. Highest-quality wines with a distinctive personality and unambiguous origin are as much our goal as pure enjoyment with every sip. Our product palette may be subdivided into three categories: regional wines, represented by elegant, multifaceted classics; profound wines drawn from single vineyards Stradener Rosenberg, Buch, Steintal and Altes Steinkreuz; and local wines as an expressive happy medium between both of the aforementioned categories. With best wishes from, The Frauwallner Family