



one hundred percent
handcrafted wines

Muskateller Klassik 2022 Südsteiermark DAC

DAC: DAC stands for „Districtus Austriae Controllatus“ and is the legal abbreviation for particularly area-typical quality wines

origin: Grape selection from various vineyards in the region

soil composition: clay and loamy sand with lime included.

elevation: 350-500 m

exposure: south-east, south-west

average age of vines: differently

harvest time: September 2022

fermentation: in temperature controlled stainless steel tank.

pre-fermentation: 48 hours cold fermentation – it slows down the activity of the yeast to produce amazing flavors

alcoholic content: 12,0% by vol

total acidity: 5,7 g/l

residual sugar: 3 g/l

potential: up to 2028 +

tasting notes: Highly aromatic herbaceous bouquet, lemon balm, elderflower, fruity, juicy texture on the palate, exemplary grapey finish.

food pairing: Asian dishes, liver pate, salad with herbs, sheep and goat cheese

special: Ideal as an aperitif

ideal temperature to drink: 8-10° C / 46-50° F



Winery Karl & Gustav Strauss
Steinbach 16
8462 Gamlitz
South Styria · Austria

producer: Karl & Gustav Strauss

region: South Styria • Austria

geography: south to south-east of Austria near Slovenia

climate: Illyrian climate influenced by Mediterranean and Alpine zones.

winemaker: Gustav Strauss