

## Muskateller Klassik 2023 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 2023

**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:** 5.5 g/l

**residual sugar:** 3 g/l

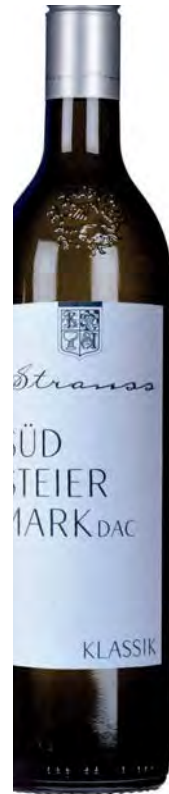
**potential:** up to 2028 +

**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