



one hundred percent
handcrafted wines

Gelber Muskateller Klassik 2021 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: 24th September to 26th September 2021

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: 11,5% by vol

total acidity: 5.7 g/l

residual sugar: 3 g/l

potential: up to 2028 +

tasting notes: A nose dominated by elderflower, lemon verbena, with good intensity and freshness, real depth and notes of spice on the palate, even herbs like peppermint, sustained fresh finish.

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

special: Ideal as an aperitif



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

Karl & Gustav Strauss

region: South Styria • Austria
geography: south to south-east of Austria near Slovenia
climate: influenced by Mediterranean and Alpine zones

winemaker: Gustav Strauss



SUSTAINABLE
AUSTRIA



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bottles/case: 12
cases/layer: 17
cases/pallet: 51