

## Gelber Muskateller Klassik 2019 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:** 350-450 m

**exposure:** south-east, south-west

**average age of vines:** differently

**harvest time:** 22th September to 26th September

**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:** 11.7 % by vol

**total acidity:** 6.0 g/l

**residual sugar:** 3 g/l

**potential:** up to 2022 +

**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

### Ideal as an aperitif

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



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

**producer:** Karl & Gustav Strauss

**size:** 30 ha

**total annual production:**

250.000 bottles

**grape varieties:** Sauvignon Blanc, Muskateller, Chardonnay, Pinot Blanc, Welschriesling, Sämling 88, Zweigelt

**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