

Gelber Muskateller Klassik 2020 Südsteiermark 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: 22nd 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: 11.9 % by vol

total acidity: 5.7 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, Sämpling 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