SüdsteiermarkDAC Gelber Muskateller 2023

Gebietswein

SüdsteiermarkDAC Yellow Muscat 2023

Regional Wine



Grape variety:	**Yellow Muscat (Gelber Muskateller)**
Vintage:	2023
Awards:	**92 FALSTAFF points**
Alcohol content:	11.5%vol
Total acid:	6.1g/l
Residual suggar:	1.1g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	stainless steel tank
Drinking maturity:	3 years and longer
Bottle closure:	screw cap
Certification:	**Organic**, Sustainable Austria
Categorisation:	**Gebietswein (Regional Wine)** / SüdsteiermarkDAC
Wine-growing area:	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
Wine-growing region:	**Southern Styria**
Description of the wine:	expressive muscat fruit of orange blossoms and lemon balm; an extremely aromatic complexity, elegant structure of acid, delicate hints of rose blossoms and a grapy aroma spectrum are continuing on the palate; ideal as an aperitif as well as for spicy, light dishes, fine fruity finish
Food recommendation:	amuse gueule, light appetizers, salads, ramson pesto, different dishes of pumpkin, dishes with lemon, cold and warm dishes of poultry (breaded fried chicken), Asian dishes (wok), seafood, mussels

Categorisation: Our "SüdsteiermarkDAC Yellow Muscat" signifies a very fresh and**fruity wine.** The vines of this wine **flourish in numerous small vineyards in Southern Styria.** This wine is allowed to be offered for sale at the earliest on the 1st of March after the grape harvest.

Wine-growing area: Southern Styria, from vines exclusively grown in **Leutschach a.d.W. and Gamlitz.**

Climate: A warm and humid **Mediterranean climate** causes a long vegetation period. Cool nights effect unique varieties of aromas.

Soil: The soil structure is characterised by firm sediment layers, deposited in this sea basin million years ago. The soil consists of fine marine sediments (geologically described as **"Schlier"**), as well as of different kinds of sand, conglomerate and gravel.

Perfekt als Aperitif sowie zu würzigen, leichten Gerichten.

Ideal as an aperitif as well as for spicy, light dishes.

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