



Südsteiermark^{DAC} Gelber Muskateller 2025

Gebietswein

Südsteiermark^{DAC} Yellow Muscat 2025

Regional Wine



Grape variety:	Yellow Muscat (Gelber Muskateller)
Vintage:	2025
Alcohol content:	11.5%vol
Total acid:	5.0g/l
Residual sugar:	1.5g/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) / Südsteiermark ^{DAC}
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 "Südsteiermark^{DAC} 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.