

- Weingut -  
**SCHAUER**  
Südsteiermark

## GELBER MUSKATELLER SÜDSTEIERMARK 2018

### Wine Description

Wunderbar Aromatisch ohne aufdringlich zu sein. Natürliche Fruchtaromen nach Holunderblüten, dahinter eine Spur Grapefruit. Trocken und voller Finesse.



**Wine Type:** Still wine | white | dry

**Alcohol:** 12 %

**Residual Sugar:** 1.2 g/l

**Acid:** 5.8 g/l

**Allergens:** sulfites

**Drinking Temperature:** 10 - 12 °C

**Aging Potential:** medium (5 years)

**Optimum Drinking Year:** 2019 - 2021

### Vineyard



**STK**  
Steirische  
TERROIR & KLASSIK  
WEINGÜTER

**Origin:** Austria, Südsteiermark, Kitzack im Sausal

**Quality grade:** Südsteiermark DAC

**Site:** Vineyard Selection from south styria

**Normal Classification:** Gebietswein

**Weingut Schauer** | Greith 21 | 8441 Kitzack im Sausal | Austria

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<b>Varietal:</b>	Muskateller 100 %   7 - 15 years 4500 - 5500 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	380 - 560 m
<b>Soil:</b>	slate   large

## Harvest and Maturing

<b>Harvest:</b>	handpicked   middle/september
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	no
<b>Mazeration:</b>	7 hour(s)
<b>Fermentation:</b>	steel tank   2 week(s)   temperature control: yes
<b>Maturing:</b>	steel tank   6 - 11 month(s)
<b>Bottling:</b>	screw cap   beginning/march 2019
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## Winery

Slate Soil, Altitude, Cool Climate & Handcrafting. Located in Austria's highest-lying wine region of Sausal, the town of Kitzreck is home to the SCHAUER winery – a family business where tradition, vertiginous single vineyards, sustainable philosophy and wines full of elegance and finesse are the order of the day.