



WEINGUT  
**TEMENT**  
SÜDSTEIERMARK

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# SÜDSTEIERMARK<sup>DAC</sup>

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# GELBER MUSKATELLER

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## Sand & Schiefer

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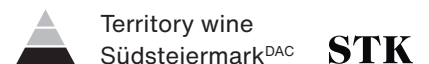
Vintage	2022
Grape Variety	Gelber Muskateller
Appellation	Territory wine Südsteiermark <sup>DAC</sup>
Terroir	Sand over shale, gravel & stone
Vinification	After natural spontaneous fermentation 6 - 12 months on the lees in stainless steel tanks
Agriculture	 Biodynamic Agriculture, AT-BIO-402
Closure	Glass cork (VinoLok)
Vine age	5 - 40 years
Best time to drink	2023 - 2028
Food recommendation	Ideal as aperitif or with light salads or cuisine
Analytical data	11,5 % vol. 2,3 g/l RS dry 5,8 g/l tbS
Wine description	Unpredictable, just like an unforgettable evening. Intensive aromas in the nose, surprising follow-up on the tongue. Orange flower, clementine, peach, and apple. Light and easy-going reminiscent of clouds.

## The wine year 2022

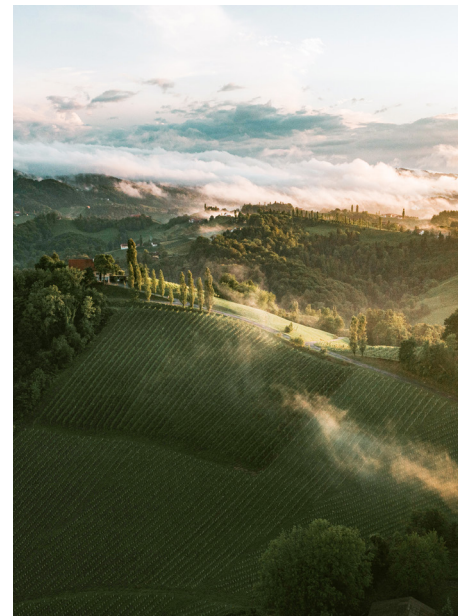
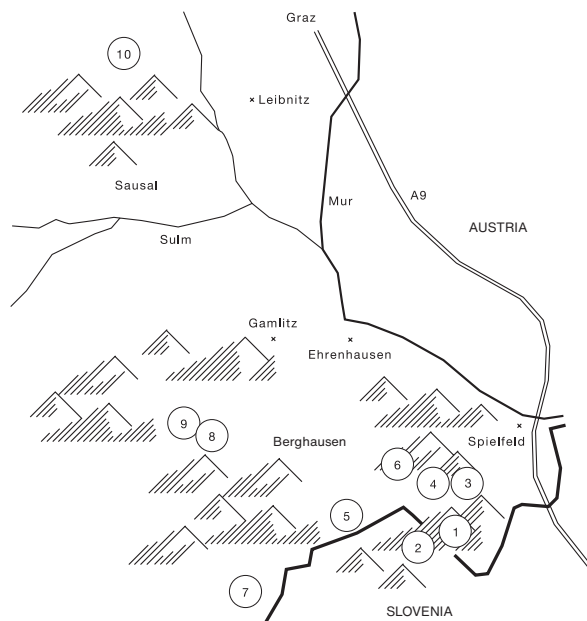
Vintage 2022 started with moderate winter temperatures and dry weather. In March we started tastings with our team, sommeliers and friends in wine. April was perfect for spreading organic compost and biodyn preparations. Also we finished planting our terraces on single vineyard Grassnitzberg Riff. Vegetation started by the end of April and budding began. May got noticeable warmer. Outside we started with the selection and breaking out of the shoots. At the end of the month the weather turned from dry to humid and until mid July we counted more than 40 heavy rain showers. The perfect leave management was crucial. Done right it helped as natural ventilation against the humidity. In August we spread out horn silica to stimulate the ripening process. On September 12 we started in the shortest harvest ever. Only 12 days later – on September 24th the harvest was over. What an achievement thanks to 200 helping hands and a first-class team in the cellar. The grape material was perfect, the yields however low due to the difficult flowering period. We compare the amazing vintage 2022 with the historical vintage 1999.

Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010219801	9120010219900
Diameter / Height bottle	7,6 cm / 30,0 cm	10,2 cm / 34,5 cm
Full bottle weight	1370 g	2600 g
Packaging unit	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE Case	9120010219818	9120010219917
Case dimension L/W/H	30,5/24,3/15,9 cm	35,1/31,2/11,1 cm
Cases per palette	104 (624 bottles)	72 (216 bottles)
Cases per layer	13 (78 bottles)	8 (24 bottles)
Layers per pallet	8	9

## OVERVIEW SINGLE VINEYARDS



- 1 Zieregg
  - 1.1 Zieregg
  - 1.2 Zieregg Kâr
  - 1.3 Zieregg Kapelle
  - 1.4 Zieregg Steilriegel
- 2 Ciringa
- 3 Grassnitzberg Riff
- 4 Wielitschberg
- 5 Sulz
- 6 Ottenberg
- 7 Rossberg K
- 8 Steinbach Fürst
- 9 Sernau König
- 10 Hochkittenberg



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