



WEINGUT  
**TEMENT**  
SÜDSTEIERMARK

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# SAND & SCHIEFER

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## GELBER MUSKATELLER

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SÜDSTEIERMARK<sup>DAC</sup>

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Vintage	2023
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	2024 - 2028
Food recommendation	Ideal as aperitif or with light salads or cuisine
Analytical data	11,5 % vol. 2,4 g/l RS dry 5,7 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.

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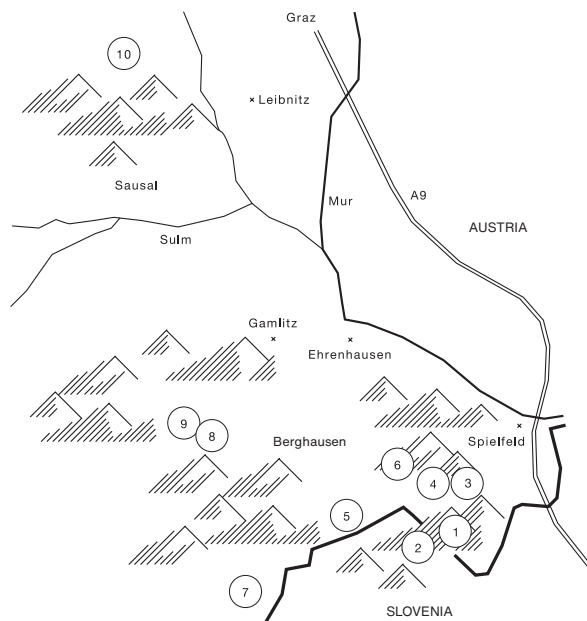
## The wine year 2023

2023 was a challenging year for all of us: constant rain, hail, periods of extreme heat and violent summer storms. The 2023 wine year began with a very dry winter. In March, our forests were tended and pruned, as well as new trees were planted. In April, we spread compost and compost preparations. The weather was moderate and we were satisfied. Then the weather changed in May. This resulted in heavy rain which caused massive landslides in the whole region. These cool and rainy temperatures lasted until June, delaying flowering. The weather hardly stabilized in July either, as the high humidity and hot days brought the first major hailstorms. By August, we were already counting over 1100 liters of rain per square meter. In September, the weather eased a little and we were able to start harvesting on September 18 in glorious late summer weather. Despite the challenging weather, we are more than happy with our harvest. In the 13 days of harvesting, our 400 hands may have harvested less than in the previous year, but the quality was outstanding: beautiful small-berried grapes with ideal ripeness and good acidity structure. A proof that the biodynamic cultivation of our vineyard is the right approach.

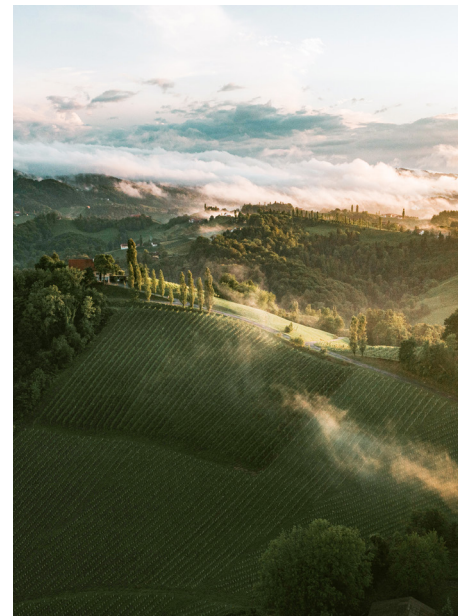
Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010220715	9120010221057
Diameter / Height bottle	7,6 cm / 30,0 cm	10,2 cm / 34,5 cm
Full bottle weight	1370 g	2600 g
Packaging unit	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE Case	9120010220722	9120010221064
Case dimension L/W/H	24,5/16,5/30,6 cm	35,1/31,2/11,1 cm
Cases per palette	105 (630 bottles)	72 (216 bottles)
Cases per layer	21 cases x 5 layers	8 cases x 9 layers

## 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



Territory wine  
Südsteiermark<sup>DAC</sup> **STK**



Founding member of the  
Association of Styrian Terroir &  
Classic Wineries

Familienweingut Tement GmbH  
Zieregg 13 | A-8461 Ehrenhausen  
+43 3453 41 01-0  
weingut@tement.at | www.tement.at