

# WEINGUT MÜLLER GROSSMANN

## Grüner Veltliner FURTH 2023

**Grape:** 100% Grüner Veltliner

**Soil:** The Furth village wine is grown below Göttweig Abbey. Here, the Danube valley opens out and the terraced landscape extends into a plateau with a thick layer of loess soil and deposits of Danube gravel. The proximity to the Danube and the warm Pannonian climate yield fruity, full-bodied wines with a delicate spiciness.

**Harvest Time:** 11<sup>th</sup> October 2023

**Sugar Gradation:** 18,8° KMW

**Maturation:** Harvested by hand, directly pressed, fermentation under controlled temperature in a stainless-steel tank and ripening at least five months on the fine yeast

**Drinking Potential & Notes:** 3 – 6 years

Bright green-yellow color, juicy, open fruit notes, delicate spice, soft texture on the palate, very juicy wine with good length, spicy finish.

**Food Pairing:**

Serve chilled (46-49 °F), goes well with pasta, meat, salads and all kinds of vegetables.

*Recipe tips: All kind of risotto, Austrian "Wiener Schnitzel"*

**Alcohol:** 12,5% vol.

**Acidity:** 5 g/l

**Sugar:** 3,5 g/l



**Weingut Müller-Grossmann**

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**winemaker & owner:** Marlies Hanke

**farming practice:** organic farming

**size:** 11 hectares

**region:** Furth-Palt, Kremstal, Austria

**geography:** 70 km in the north of Vienna

**climate:** Continental/Pannonian

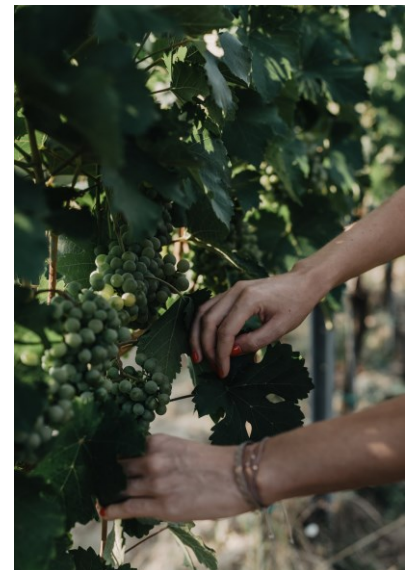
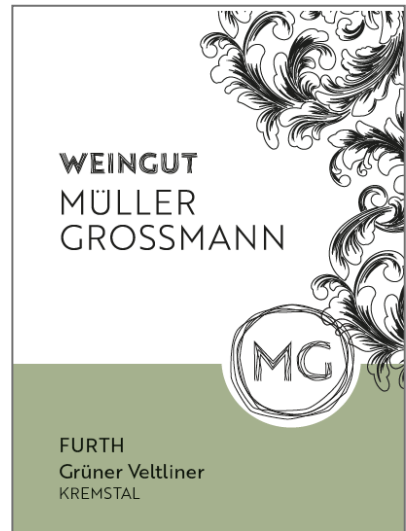
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UPC: 9120006821131

[kwselection.com](http://kwselection.com) 

bottles/case: 6  
cases/layer: 25  
cases/palette: 100

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