

WEINGUT MÜLLER GROSSMANN

Grüner Veltliner Ried Höhlgraben 2023

Grape: 100% Grüner Veltliner

Soil: The single vineyard "Höhlgraben" fascinates with a mixture of weathered gravel and stone soils, as well as a thick layer of loess. It is a dust sediment and has the capacity to store warmth and water, their nutrient content and their fine grains. This gives the vines enough strength to develop the full Veltliner aroma.

Harvest Time: 12th October 2023

Sugar Gradation: 19,7° KMW

Maturation: Harvested by hand, pressed after 12 hours, fermentation under controlled temperature in a stainless-steel tank and ripening at least eight months on the full yeast

Drinking Potential & Notes: 4– 10 years

Vibrant fruit notes, more powerful body, full extract, lively acidity, creamy, great finale.

Food Pairing:

Serve chilled (46-49 °F), goes well with any meat dishes, pasta and Asian food.

Recipe tips: Filet Steak with potato gratin, pork Joint with dumplings

Alcohol: 13% vol.

Acidity: 5,1 g/l

Sugar: 4,2 g/l



Weingut Müller-Grossmann

www.mueller-grossmann.at

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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

soil: loess and gravel

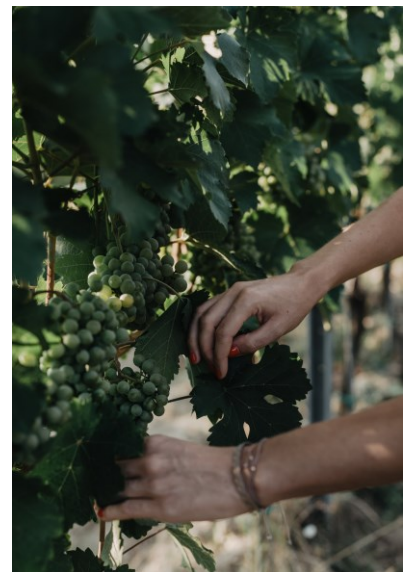
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UPC: 9120006821193

kwselection.com 


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

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