

WEINGUT MÜLLER GROSSMANN

Grüner Veltliner Satz Viertel 2023

Grape: 100% Grüner Veltliner

Soil: It lies on flat terrain at an elevation of roughly 190 to 220 metres. The soil is black earth composed of fine colluvial debris. This covers the sandy, quartz-rich and lime-rich gravel that was deposited on the floor of today's valley by the Danube.

Harvest Time: 28th September 2023

Sugar Gradation: 18,4° 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: 2 – 4 years

Light green-yellow color, fruity, like yellow fruits. Mineral and juicy taste with a lively acidity, fresh and animating. A versatile food companion for the classic and modern kitchen!

Food Pairing:

Serve chilled (46-49 °F), goes well with white meats like chicken or turkey, grilled fish, seafood, light pasta, as well as salads and fresh vegetables.

Recipe tips: Pasta with seafood, Austrian "Schinkenfleckerl"

Alcohol: 12,5% vol.

Acidity: 5 g/l

Sugar: 2,7 g/l



Weingut Müller-Grossmann

www.mueller-grossmann.at

office@mueller-grossmann.at

winemaker & owner: Marlies Hanke

farming practice: organic farming

size: 11 hectares

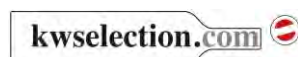
region: Furth-Palt, Kremstal, Austria

geography: 70 km in the north of Vienna

climate: Continental/Pannonian

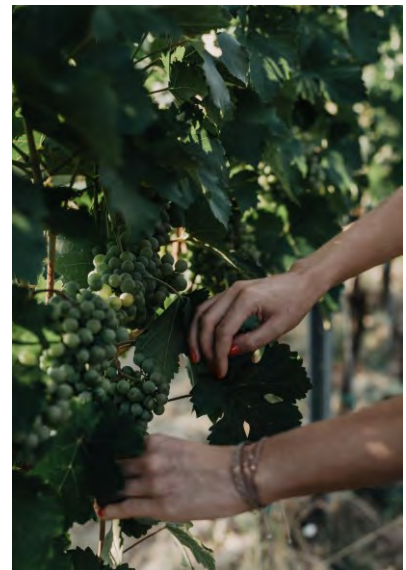
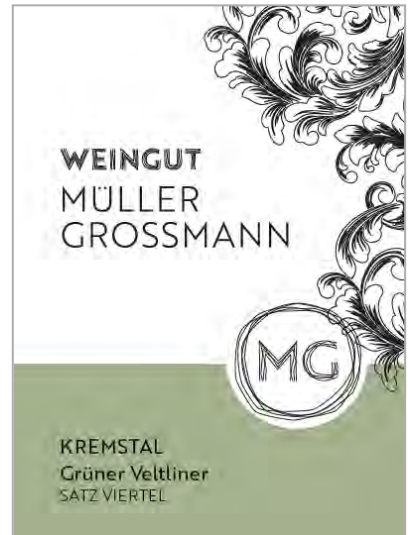
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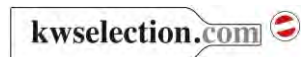
bottles/case: 12
cases/layer: 9
cases/palette: 54

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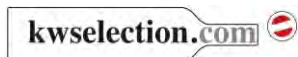


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