

WEINGUT MÜLLER GROSSMANN

No Make Up 2023

Grape: 100% Grüner Veltliner

Climate & Soil:

The vineyard lies on a predominantly flat plot of land roughly 190 to 210 metres above sea level. The soil is a chernozem (black earth) composed of fine colluvial debris on top of sandy gravel. This means that the topsoil is particularly rich in humus, while the Danube gravel underneath is rich in quartz and calcareous.

Harvest Time: 28th September 2023

Sugar Gradation: 17,5° KMW

Maturation: Harvest by hand, must fermentation spontaneously for 10 days, aging in used barrique barrels, untreated and unfiltered.

Drinking Potential & Notes: 4 – 6 years

Fine herbs, baked apple flavors, delicate like dried mandarins, floral touch, juicy, elegant and mineral.

Food Pairing:

Serve ice-chilled (45-48 °F), fits nicely with cheesy dishes or desserts

Recipe tips: Austrian Käsespätzle, Cheese in any versions

Alcohol: 12% vol.

Acidity: 3,3 g/l

Sugar: 1,1 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
soil: loess and gravel

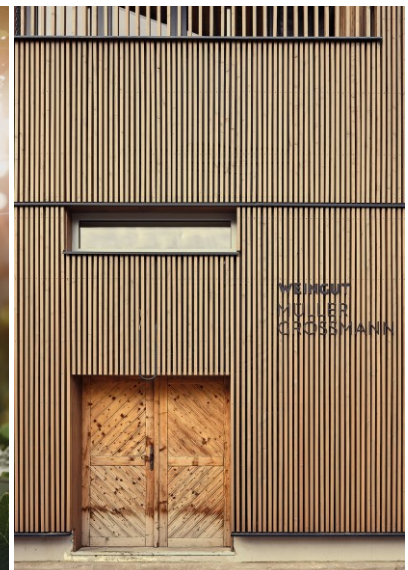
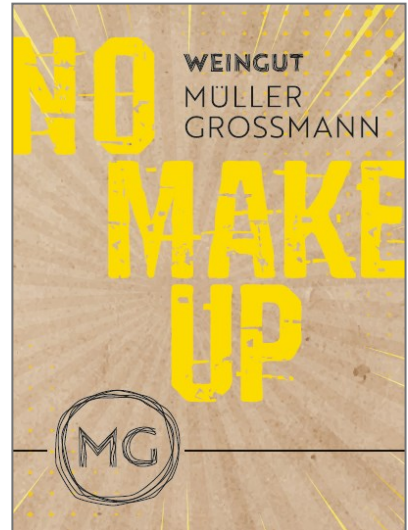
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UPC: 9120006821216

kwselection.com 


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

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