

# WEINGUT MÜLLER GROSSMANN

## Riesling FURTH 2023

**Grape:** 100% Riesling

**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:** 5<sup>th</sup> October 2023

**Sugar Gradation:** 19,5° KMW

**Maturation:** Harvested by hand, directly pressed, fermentation in a granite barrel with 1.100 litres and ripening at least five months on the full yeast

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

Juicy scent of vineyard peach, ripe apricot, clear melt extract, integrated acidity, classic Riesling, powerful, long-lasting.

**Food Pairing:**

Serve chilled (46-49 °F), goes well with Asian food, pasta, chicken and fish.

*Recipe tips: Chicken-Curry with rice, Arctic Char „Müllerin“*

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

**Acidity:** 6,2 g/l

**Sugar:** 4,6 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

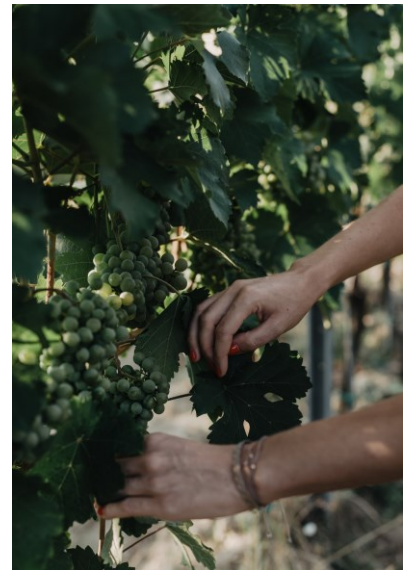
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bottles/case: 6  
cases/layer: 25  
cases/palette: 100

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