

WEINGUT MÜLLER GROSSMANN

Weissburgunder Ried Steinpoint 2023

Grape: 100% Weissburgunder

Soil: Ried Steinpoint is relatively flat with a slight incline to the north-west. It is located at an elevation of roughly 200 to 220 metres and the vines grow on alluvial soils composed of young, fine colluvial debris.

Harvest Time: 27th September 2023

Sugar Gradation: 19° KMW

Maturation: Harvest selective by hand, fermentation two third under controlled temperature in a stainless steel tank, one third in a used barrique barrel, ripening nine months on the full yeast

Drinking Potential & Notes: 4– 10 years

Ripe fruits, fine extract, accessible and very charming. High elegance, high varietal character, full and dense on the palate, great potential.

Food Pairing:

Serve chilled (46-49 °F), goes well with vegetables, white and dark meat, cheese and dessert.

Recipe tips: Ravioli with Ricotta, Asparagus with sauce Hollondaise

Alcohol: 13% vol.

Acidity: 4,6 g/l

Sugar: 8,0 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

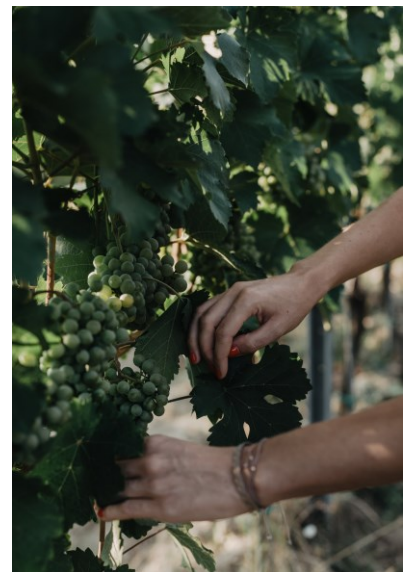
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kwselection.com 

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

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