

WEINGUT MÜLLER GROSSMANN

Brut Rosé Reserve

Grape: 100% Zweigelt

Climate & Soil:

The vineyards are grown below Göttweig Abbey. A humus-rich soil covers a thick layer of loess here, providing a deep root depth. The proximity to the Danube and the warm Pannonian climate yields a fruity wine that is rich in minerals.

Fermentation took place in stainless steel tanks with malolactic fermentation, followed by 6 months of aging on the fine yeast.

Second fermentation in the traditional method (Méthode champenoise) for 24 months, where every bottle was riddled by hand.

Drinking Potential & Notes: 2 – 3 years

A delicate and juicy sparkling wine with aromas of red berry notes.

Food Pairing:

Serve chilled (46-49 °F), fits nicely as an aperitif and the ideal treat for special occasions and also to make everyday occasions special.

Alcohol: 12% vol.

Acidity: 5,7 g/l

Sugar: 1,6 g/l



SUSTAINABLE
AUSTRIA

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

soil: loess and gravel

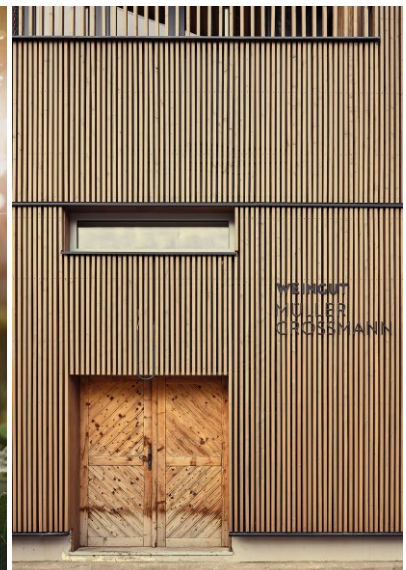
Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 9120006821100

kwselection.com 

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

WEINGUT MÜLLER GROSSMANN



Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 9120006821100

kwselection.com 

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