

# WEINGUT MÜLLER GROSSMANN

## Bubbles without Troubles

Sparkling non-alcoholic

**Grape:** 50% Grüner Veltliner, 50% Gelber Muskateller

### Climate & Soil:

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.

### Production process:

The base wine is produced normally, the grapes are pressed, and the must is fermented to produce alcohol. The alcohol is then removed from the wine using a complex process. Sugar and carbon dioxide are added to obtain an appealing product.

### Drinking Potential & Notes:

 1 – 3 years

It has a fine perlage, yellow tropical fruit, is structured on the palate with a fresh acidity on the finish.

### Food Pairing:

Serve ice-chilled (45-48 °F), fits nicely as an aperitif and for any sparkling moments without alcohol.

**Alcohol:** <0,05% vol.

**Acidity:** 4,6 g/l

**Sugar:** 44 g/l



### Weingut Müller-Grossmann

[www.mueller-grossmann.at](http://www.mueller-grossmann.at)

[office@mueller-grossmann.at](mailto: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

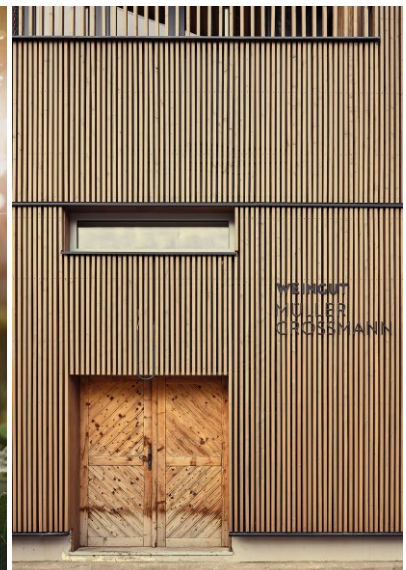
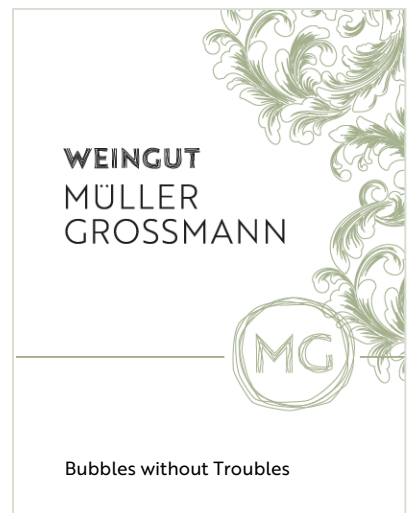
Klaus Wittauer  
703-624-6628  
[kwittauer@gmail.com](mailto:kwittauer@gmail.com)

UPC: 9120006821841

[kwselection.com](http://kwselection.com) 


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

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