

WEINGUT MÜLLER GROSSMANN

Rosé Zweigelt 2024

BIO - organic

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.

Harvest Time: 6th September 2024

Sugar Gradation: 17,2° KMW

Maturation: Harvested by hand, directly pressed, fermentation under controlled temperature in a stainless-steel tank and ripening at least three months on the fine yeast

Drinking Potential & Notes: 2 – 3 years

Fragrant, bright color, fruity strawberry notes on the palate, refreshingly animating with a big drinking pleasure.

Food Pairing:

Serve ice-chilled (45-48 °F), fits nicely with light dishes, cold food, also suitable as an aperitif.

Recipe tips: Prosciutto with olives or salad with wild herbs and fresh berries

Alcohol: 12% vol.

Acidity: 5,7 g/l

Sugar: 3,1 g/l



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

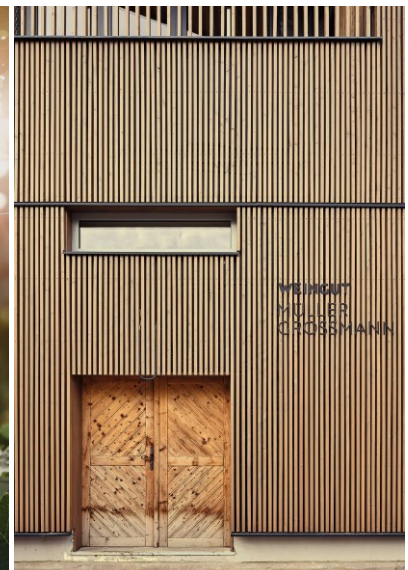
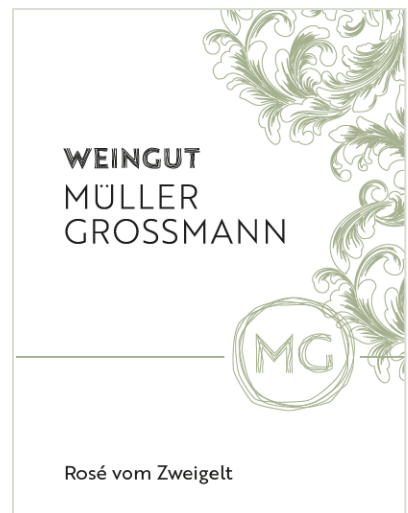
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kwselection.com 

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

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