

WEINGUT MÜLLER GROSSMANN

FACTS

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

The Winemaker

Marlies runs the Müller-Grossmann winery, which she took over from her mother. Since 2009, she has steadily developed the business, all while staying true to its roots. She has not only switched to organic and sustainable farming practices, but also works with feminine finesse, adhering to the principle "as much as necessary, as little as possible." The result: passionate wines that reflect their origin in the vineyard and the hands of the winemaker.

Organic & Sustainable

Respect is highly valued at the Müller-Grossmann winery – respect for nature, for people, and for the next generation. In both the vineyard and the cellar, organic practices are employed. This approach was the natural consequence of the path Marlies has followed over the past 15 years. The winery also operates sustainably in economic and social terms, focusing on responsible management and a considerate approach to the people involved in the business.

The Kremstal region

The southern Kremstal is a very diverse wine-growing region. This is due to the variety of soils and the natural interplay of warm days and cool nights. Where the cooler, humid influences from the nearby Waldviertel meet the warm, dry air from the Pannonian plain, juicy, elegant white wines grow on gravel and loess soils. Marlies' vineyards are all farmed organically, and each site brings its own uniqueness. Höhlgraben is not Steinbühel, and Steinpoint is as distinct as Silberbichl. These different origins result in individual wines that bring joy year after year.

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Rosé Zweigelt 2023

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

Alcohol: 12% vol, Acidity: 5,7 g/l, Sugar: 3,1 g/l

Grüner Veltliner Satz Viertel 2023

Light green-yellow colour, fruity, like yellow fruits. Mineral and juicy taste with a lively acidity, fresh and animating. A versatile food companion for the classic and modern kitchen!

Alcohol: 12,5% vol, Acidity: 5 g/l, Sugar: 2,7 g/l



Grüner Veltliner FURTH 2023

Village Wine, Bright green-yellow color, juicy, open fruit notes, delicate spice, soft texture on the palate, very juicy wine with good length, spicy finish.

Alcohol: 12,5% vol, Acidity: 5 g/l, Sugar: 3,5 g/l

Riesling FURTH 2023

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

Alcohol: 12,5% vol, Acidity: 6,2 g/l, Sugar: 4,6 g/l



Grüner Veltliner Ried Höhlgraben 2023

Vibrant fruit notes, more powerful body, full extract, lively acidity, creamy, great finale.

Alcohol: 13% vol, Acidity: 5,1 g/l, Sugar: 4,2 g/l

Weissburgunder Ried Steinpoint 2023

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

Alcohol: 13% vol, Acidity: 4,6 g/l, Sugar: 8,0 g/l



Brut Rosé Reserve

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

Alcohol: 12% vol, Acidity: 5,7 g/l, Sugar: 1,6 g/l

No Make Up 2023

Fine herbs, baked apple flavors, delicate like dried mandarins, floral touch, juicy, elegant and mineral, unfiltered & untreated.

Alcohol: 12% vol, Acidity: 3,3 g/l, Sugar: 1 g/l

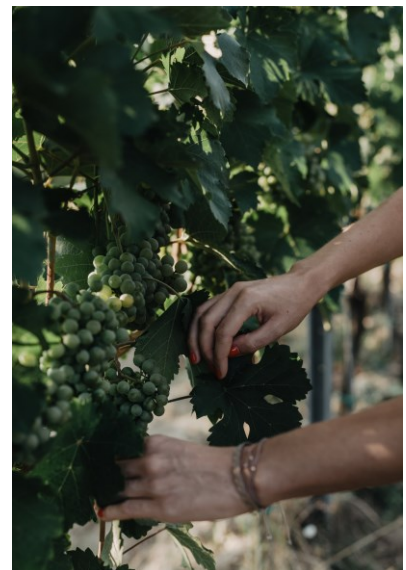
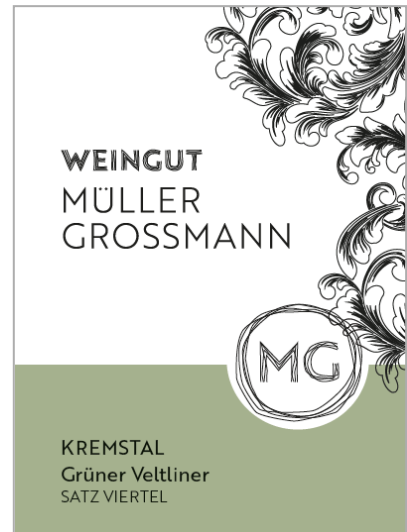
Bubbles without Troubles

It has a fine perlage, yellow tropical fruit, is structured on the palate with a fresh acidity on the finish and for any sparkling moments without alcohol.

Alcohol: <0,05% vol, Acidity: 4,6 g/l, Sugar: 44 g/l



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