

WEINGUT MÜLLER GROSSMANN



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Grüner Veltliner HM 2024 - ORGANIC

Grape:	Grüner Veltliner
Soil Type:	Loess
Harvest Time:	2nd October 2023
Sugar Gradation:	18,3°
Alcohol:	12.0%
Residual Sugar:	0.7 g/L
Acids:	5 g/L
Maturation:	Harvested by hand, fermentation under controlled temperature in a stainless-steel tank.
Drinking Potential:	2 – 3 years
On the Palate:	Fresh, fruity and crisp, peppery and typical Veltliner notes, with a strong and crisp acidity, promise a wonderful drinking experience.
Food Pairings:	Started, salads, roast chicken and pork, tuna, fried cutlets including fish.



AT-BIO-
402Österreich
Landwirtschaft

Recommended Service Temp: 10-12 ° C

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No Make Up

Grape: Grüner Veltliner
Soil Type: Loess
Harvest Time: 28. September 2023
Sugar Gradation: 17,5° KMW

Alcohol: 12.0%
Residual Sugar: 1.1 g/L
Acids: 3.3 g/L

Maturation: Hand-harvested, spontaneous fermentation on the skins for two weeks, then aged in used barrique barrels, untreated and unfiltered.

Drinking Potential: 4-6 years

On the Palate: Fine herbs, baked apple flavors, delicate like dried mandarins, floral touch, juicy, elegant and mineral.

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Weißburgunder Ried Steinpoint 2023

Grape: Weißburgunder
Soil Type: Bedrock
Harvest Time: September 27, 2023
Sugar Gradation: 19

Alcohol: 13.0%
Residual Sugar: 8.0 g/L
Acids: 4.6 g/L

Maturation: Hand harvested. Fermentation two thirds under controlled temperature in a stainless steel tank, one third in a used barrique barrel

Drinking Potential: 3-10 years

On the Palate: A very approachable wine. Expect ripe fruits and fine extracts. This is an elegant wine, full and s=dense on the palate. Great potential.

Food Pairings: Starters, roasted whit meats including chicken and pork, vegetable fishes, cheese and desserts

Recommended Service Temp: 9-10 ° C