



# MITZI

Gelber Muskateller, 2019  
SüdsteiermarkDAC

*Mitzi was the byname of our grandma Maria. She was our role model for what the annual cycle on the label is meant to symbolize: endurance for ever-recurring vineyard activities; experience for handed-down country lore; and character that the wine owes to its vintage.*

**VARIETAL GELBER MUSKATELLER.** Medium-sized, elongated, broadly shouldered clusters; prone to decay when wet; late-ripening; among the most ancient varieties ever cultivated.

**SOIL/AREA OF CULTIVATION.** Gravelly and/or loamy sand soils at higher altitudes.

**HARVEST/VINIFICATION.** Grapes picked and selected by hand; destemming of berries; brief maceration on the must; gentle pressing, slow controlled fermentation in stainless steel tanks; spent five months on the lees before bottling.

**BEST ENJOYED.** As an aperitif; with light starters such as gravled trout, red beet with cottage cheese or saffron risotto; sundowner.

11,0 % vol.

ALCOHOL

3,8 g/l

RESIDUAL SUGAR

2020 – 2023

BEST BY

0,75l, 1,5l und 3 l

BOTTLE SIZES

5,9 g/l

TARTARIC ACID

3,1

PH-VALUE

Screw cap

CLOSURE TYPE

2019

VINTAGE

siblings  
and  
the wine

**GROSS & GROSS**

Brüder Gross GmbH  
Ratsch 26, 8461 Ehrenhausen an der Weinstraße  
www.grossundgross.at

Clear flavour of lemon zest and white blossoms in the nose. Some hints of peppermint and herbs. The clear-cut flavours extending to the palate. Quick-refreshing and with a light-hearted body, for extreme drinking pleasure.

THOMAS SCHABL, CERTIFIED SOMMELIER