



siblings
and
the wine

GROSS & GROSS

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

MITZI

Gelber Muskateller
SüdsteiermarkDAC, 2020

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 everrecurring 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 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 grilled trout, red beet with cottage cheese or saffron risotto; sundowner.

11,5 % vol.
ALCOHOL

1,3 g/l
RESIDUAL SUGAR

2021 – 2024
BEST BY

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

6,0 g/l
TARTARIC ACID

3,3
PH-VALUE

Screw cap
CLOSURE TYPE

2020
VINTAGE

Aromatic fine muscatel aromas such as vineyard peach, elderflower, lemon balm and peppermint literally captivate the nose to the wine glass. On the palate, Mitzi is of a very fresh and lively nature. Lime zest, white flowers and again some mint provide a cool stylistic and a lot of drinking fluency. THOMAS SCHABL, DIPLOM SOMMELIER