

# flein

## Juice from Gelben Muskateller <sup>2021</sup>

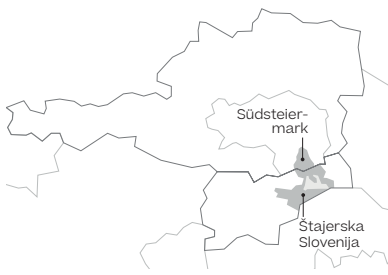
GROSS & GROSS | SÜDSTEIERMARK

To be enjoyed pure and chilled in a wine glass!

0 % Alcohol      varietal

100 % handcrafted      natural (no artificial additives)

### ORIGIN



### CLIMATE

Alpine & Mediterranean

### SEA LEVEL

350 to 400 m,  
steep vineyards

### SOIL STRUCTURE

sparse, limy marl



### A GLASS OF FLEIN

Flein is varietal grape juice of the highest quality. Three wine-growers from the Alpine region, all of them long-time friends, refine their region-typical grape varieties into juices which open up new dimensions of taste - either as an aperitif or food companion.

The grapes for Flein come from vineyards that were selected specifically for the production of the juice. The cultivation of the vines, like the harvest, is done carefully by hand. Gently pressed like champagne and pasteurised using the latest technology, Flein enables variety-typical aromas. Flein comes with a surprising freshness, elegance, and lively acidity.



### GELBER MUSKATELLER

Gelber Muskateller is one of the oldest grape varieties at all. The grape is usually broad-shouldered. Fleshy, round berries. Prefers warm vineyards. Aromatic and spicy with typical muscat flavor.



### FOOD PAIRING

Aperitif, savory pastries, asparagus, grilled scallop, oysters, quiche, cream cheese, wild garlic gratin, dessert creations, etc.



### JUICE DESCRIPTION

Seductive fruit aromas of lychee and pineapple, varietal muscular spiciness. Round body with pleasant sweetness on the palate and dancing acidity on the tongue. A successful balancing act that simultaneously convinces with freshness, power and a long finish.

Mathias Riepl – Diplom Sommelier

### GROSS & GROSS

Gross & Gross combines both the tradition and renown of Weingut Gross in Südsteiermark and an unbiased fresh start of Vino Gross in Štajerska Slovenija. With their label Gross & Gross, the two young wine-growing families on either side of the Austrian-Slovenian border are realising innovative projects.

[WWW.FLEIN.AT/EN](http://WWW.FLEIN.AT/EN)

### More ...

15 to 35 year old vines  
At it's best: 2021-2023  
Acidity: 10.3 g/l  
Residual sugar: 143 g/l  
Units: 0.74 l

### Nutritional facts per 100 ml

Energy 226 kJ / 54 kcal  
Fat 0.05 g  
- of which saturated fatty acids 0 g  
Carbohydrate 13.0 g  
- of which sugars 12.5 g  
Protein 0.01 g  
Salt 0.01 g