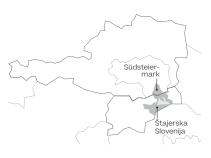
flein

Juice from Gelber Muskateller²⁰²⁴

GROSS & GROSS | SÜDSTEIERMARK

To be enjoyed pure and chilled in a wine glass! 0 % alcohol · single-variety · organic 100 % hand-picked · natural (no artificial additives)

ORIGIN OF THE GRAPES



CLIMATE Alpine & Mediterranean

SEA LEVEL 350 to 400 m, steep vineyards

SOIL STRUCTURE sparse, limy marl



A GLASS OF FLEIN

Flein is single-variety grape juice of the highest quality. Three winegrowers 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

Already the nose is wonderfully lively and animating of typical notes of nutmeg, sage and orange blossom. The intense flavour continues on the palate, reminiscent of dried flowers and alpine herbs. It has a juicy, aromatic flavour of kumpuats and surprises with a delicate saltiness. Angelika Sternat - Weinakademikerin

GROSS & GROSS

Gross & Gross, that are two sisters. Two brothers. And two married couples. Put simply: a large family. In addition to sharing the name, Johannes, Martina, Maria and Michael share the work in the vineyard and the joy of trying something new. This includes the non-alcoholic alternative Flein.

More ...

15 to 20 year old vines At it's best: 2024-2028 Acidity: 9.5 g/l Residual sugar: 127.5 g/l Units: 0.74 l

Nutritional facts per 100 ml

Energy 236 kJ / 56 kcal Fat 0.01 g - of which saturated fatty acids 0 g Carbohydrate 12.8 g - of which sugars 12.3 g Protein 0.01 g Salt 0.01 g

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