


# MITZI
# SÜDSTEIERMARK DAC 2018

## GROSS & GROSS

**5,0 G/L** ACIDITY TA
**11,0 %** ABV
**SCREW** CAP
**0,75L** SIZE
**2019-2021** BEST ENJOYED
**2,1 G/L** RESIDUAL SUGAR

Yellow fruit on the nose, playful and aromatic, white blossom and refreshing mint. Exuberant and invigorating on the palate, lively freshness and wonderfully easy drinking. (Arno Bergler, WeinErleben)

### grape variety

*Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.*

### vintage

*Harvesting and grape selection by hand, destemming and short maceration period, gentle pressing, slow, controlled fermentation in stainless steel tanks, 5 months' maturation on fine lees.*

### ground / cultivation area

*elevated gravelly and/or sandy soils*

### food attendant

*Mitzi's fruity freshness means it is perfect with light starters such as pickled river trout, beetroot with cream cheese and saffron risotto. This Muscat Blanc à Petits Grains is also fantastic as an aperitif or sundowner.*

Big bottle and special shapes on request weingut@gross.at