



JUICE FROM GELBER MUSKATELLER FLEIN SORTENREIN 2019

GROSS & GROSS

0,0 % ABV

SCREW CAP

0,73 L SIZE

2019-2021 BEST ENJOYED

15 TO 30 YEARS AGED VINES

Pure aromatic fruit. Memories of ripe and dewy Muscatel grapes come up. Litchi, elderflower, lemon – everything is there and exactly where it should be. The distinct bouquet continues on the palate. Very juicy appearance. Acidity, otherwise only known from fermented juice, and the light fructose charmingly balance each other and stimulate salivation and appetite. White exoticism, many blossoms and stimulating acid fruit play in the aftertaste. Is that still juice? Grandiose as an aperitif and light food companion. *(Thomas Schabl, Diploma sommelier)*

Enjoy pure and chilled in a large wine glass.

Get more information about Veronika Mitteregger's sibling project with her winegrower-family Gross & Gross: www.flein.at



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

The grapes for Flein grow in vineyards that are cultivated and harvested by hand especially for juice production. The gentle pressing according to the champagne method (degree of pressing only 55 percent) and the latest technology in heat-reduced pasteurisation make a typical taste experience possible.



ground / cultivation area

Flein Sauvignon Blanc grows on steep terraces at 350 to 400 metres above sea level in a south-facing basin in the small wine-growing town Gorca. Its taste is influenced by the climate of the Alps and Adriatic Sea. The vines root deep into the limy marl in search of nutrients.



food attendant

Harmonises elegantly with raw fish, Mediterranean cuisine and light starters. Tasteful aperitif and sun-downer! Highest pleasure in the first year.



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