

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