



MITZI SÜDSTEIERMARK DAC 2019

GROSS & GROSS

5,9 G/L ACIDITY TA

11 % ABV

SCREW CAP

0,75 L SIZE

2020-2023 BEST ENJOYED

4,1 G/L RESIDUAL SUGAR

Pronounced nose of lime & white flowers. Mint and herbal spice. The clear aromas continue on the palate. Quickly refreshing and with a light-footed body, this wine has a great drink flow. *(Thomas Schabl, certified sommelier)*



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