
Müller Grossmann Brut Rosé Reserve

Winery: Müller Grossmann
Category: Wine – Sparkling - Rosé
Grape Variety: Zweigelt
Region: Furth-Palt/ Kremstal/ Austria
Vineyard: 2/3 Ried Höhlgraben and 1/3 Ried Neuberg
Feature: in organic transition
Winery established: 1986
Awards: 92 Falstaff (2017)



Product Information

Soil: Höhlgraben: humus-rich soil covers a thick layer of loess here, providing a deep root depth. Neuberg: calcareous loess soil

Elevation: 200 - 220 meters (656 - 722 feet)

Age of vines: 10 - 15 years

Vinification: Hand-harvest. Fermentation took place in stainless steel tanks with malolactic fermentation, followed by 6 months of aging on the fine lees.

Second fermentation for 24 months on the fine lees in the traditional method (Méthode champenoise), where every bottle was riddled by hand. Nine months ageing in the bottle before its release.

Tasting Note: A delicate and juicy sparkling wine with aromas of red berry notes.

Production: 2,000 bottles

Alc: 12.0 %

Acidity: 5.7 g/L

RS: 1.6 g/L

Producer Information

The Muller Grossmann winery is located in the town of Furth-Palt, south of the town of Krems and the river Danube. Here the family cultivates 10 hectares (24.7 acres) of vineyards around Göttweiger Berg. The winery is certified sustainable and in 2021 they began the transition to organic farming. Helma Müller-Grossmann started the winery in 1986 and was joined by her daughter Marlies in 2009. Marlies Hanke now runs the winery, in a continuation of Helma's tradition.

The southern Kremstal is a very diverse wine-growing region. This is thanks to the great varieties of soils and the natural interplay of warm and cool nights. Rather cool and damp influences from the nearby Waldviertel meet the warm and dry influences from the Pannonian lowlands, juicy white wines famous for their finesse grow on the gravel and loess soils, especially Grüner Veltliner and Riesling. The wines have been made in the traditional underground wine cellar on Fuchastrasse for more than 90 years. Natural cooling from the underground structure and natural yeasts are two arguments that led to the renovation of this traditional cellar. The wine cellar was expanded by adding a warehouse that now offers more flexibility in the production and aging. The shape of the building and the wooden facade blends in seamlessly with the townscape and represents the combination of tradition and modernity. For Marlies quality begins in the vineyard. Great wine can only come from perfectly ripened grapes. In the cellar her motto is "less is more" as most of the work has already been done in the vineyards.