Artisanal Cellars
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Müller Grossmann Zweigelt Rosé

Winery: Müller Grossmann
Category: Wine – Still - Rosé
Grape Variety: Zweigelt
Region: Furth-Palt/ Kremstal/ Austria
Vineyard: 2/3 Ried Höhlgraben and 1/3 Ried Neuberg
Feature: Organic
Winery established: 1986



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: Harvested by hand on September 22, directly pressed, fermentation under controlled temperature in a stainless-steel tank and ageing for at least three months on the fine yeast.
Tasting Note: Fragrant, bright color, fruity strawberry notes on the palate, refreshingly animating with a big drinking pleasure.
Alc: 12.0 % **Acidity:** 8.4 g/L **RS:** 4.3 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 varietys 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.