

flein

Juice from Zweigelt 2024

GROSS & GROSS | SÜDSTEIERMARK

To be enjoyed pure and chilled in a wine glass!
0 % alcohol · single-variety · organic
100 % hand-picked · natural (no artificial additives)

ORIGIN OF THE GRAPES



CLIMATE

Influences from the Pannonian Plain and Lake Neusiedl

SEA LEVEL

210 m, rolling hills

SOIL STRUCTURE

loamy-gravelly



A GLASS OF FLEIN ...

Flein is single-variety grape juice of the highest quality. Three winegrowers from the Alpine region, all of them long-time friends, refine their region-typical grape varieties into juices which open up new dimensions of taste - either as an aperitif or food companion.

The grapes for Flein come from vineyards that were selected specifically for the production of the juice. The cultivation of the vines, like the harvest, is done carefully by hand. Gently pressed like champagne and pasteurised using the latest technology, Flein enables variety-typical aromas. Flein comes with a surprising freshness, elegance, and lively acidity.



ZWEIGELT

Is the most widespread red wine variety in Austria. It was created from a cross between Blaufränkisch and St. Laurent. Its grapes are large with dense berries and prefer nutrient-rich soils.



FOOD PAIRING

Goes well with spicy oriental dishes such as pomegranate couscous salad, chard and beetroot quiche, rhubarb tart or fluffy meringue with marinated strawberries.



JUICE DESCRIPTION

Yes, this can only be a Zweigelt: Raspberry, cherry blossom and pomegranate on the nose. It is fresh and crisp on the palate, gracefully going into its finish. Candied rose petals and rosehip remain, which make you want to repeat the pleasant interplay of fruit and acidity again.

Angelika Sternat – Weinakademikerin

GROSS & GROSS

Gross & Gross, that are two sisters. Two brothers. And two married couples. Put simply: a large family. In addition to sharing the name, Johannes, Martina, Maria and Michael share the work in the vineyard and the joy of trying something new. This includes the non-alcoholic alternative Flein.

More ...

15 to 35 year old vines
At it's best: 2024-2028
Acidity: 9,1 g/l
Residual sugar: 119,9 g/l
Units: 0,74 l

Nutritional facts per 100 ml

Energy 231 kJ / 54 kcal
Fat 0,01 g
- of which saturated fatty acids 0 g
Carbohydrate 12,8 g
- of which sugars 12,3 g
Protein 0,01 g
Salt 0,01 g

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