

Chardonnay

Ried FUCHABERG

RESERVE 2018



Weingut Müller

Our family's estate is located in the southern Kremstal and is managed by Stefan and Leopold Müller. The responsibilities are clearly structured: Stefan is the vineyard manager and Leopold is winemaker and sales manager. Our philosophy is to produce wine in harmony with nature, due to that we want to use the individual conditions of each single vineyard. Considering these important factors, we give the grapes the highest chance to develop physiological ripeness, so that they grow to the perfect foundation for our typical white and red wines. Wine making is not something we do only for a living, rather it is the passion of our family to bring the fine aromas from the vineyard with a minimum of influence into the bottle. Our principle is simple: The basis of an excellent wine starts with perfect quality in the vineyard.

Origin and Terroir

The grapes are from our single vineyard „Fuchaberg“. The gentle hill of the Fuchaberg offers ideal conditions for fruitful and full-bodied wines – barren weathered rocks store the heat in this sun-drenched site and the exposed location allows the wind to dry the vines quickly after a rain shower.

Wine Making

The grapes were harvested and gently processed in our cellar. The must was temperature controlled fermented in stainless steel tanks. At the end of the fermentation the wine was racked and was allowed to mature on its fine lees in a big oak barrel.

Wine Description

Medium yellow in the glass, flavor of tropical fruits in the nose, very complex and powerful on the palate; quite substantial, a convincingly long and spicy finish with small hints of tobacco.

alcohol: 13,5%vol
residual sugar: 6,5 g/l – dry
acidity: 5,9 g/l

Drink and Meal Recommendation

Stored best at 8 to 10° C
Aging potential: 5 to 8 years

The Chardonnay Ried Fuchaberg Reserve is the perfect companion to hearty dishes, for example venison ragout or roast pork.

Awards 2019

Falstaff 91 Pt.

