

# Grüner Veltliner

## GÖTTWEIGER BERG

### Kremstal 2019



#### Weingut Müller

Our family's estate is situated 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 make use of 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 given by the vineyard into the bottle. Our principle is simple: The foundation of an excellent wine starts with perfect quality in the vineyard.

#### Origin and Terroir

The grapes are from our sustainable managed vineyards around the "Göttweiger Berg" in the south of the Kremstal. Here the character of Grüner Veltliner has the potential to develop due to high temperature fluctuations between night and day. This unique climate ensures the development of the characteristic flavour of this grape variety. The closeness to the Danube and the hearty clay soil contribute to the refined taste as well.

#### Wine Making

The grapes for Grüner Veltliner Göttweiger Berg were harvested in the beginning of September. Only fully and physiological ripened grapes were harvested and transported to the cellar. The fermentation was completed in temperature controlled stainless steel tanks.

#### Wine Description

Light green-yellow in the glass, opens up with a delicate spice in the nose and fine apple nuances. Superb fruit on the palate. A light and refreshing Veltliner, ideal for any occasion!

alcohol: 12,0 %vol

residual sugar: 1,4 g/l – dry

acidity: 5,6 g/l

#### Drink and Meal Recommendation

Stored best at 8 bis 10° C

Aging potential: 3 to 5 years

Serve chilled as an aperitif or as the perfect companion for spicy and light meals.

