

Grüner Veltliner

Ried KREMSEK KOGL

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 vineyards situated in the single vineyard 'Kremser Kogl' in the south of the Kremstal. The small terraces are characterized by chalky conglomerate and loess. The micro-climate, created by the Danube along with the cool winds coming in from the 'Dunkelsteiner' forest, gives this Grüner Veltliner its unique flavour and aroma that cannot be found elsewhere.

Wine Making

The grapes for this wine were harvested with full ripeness. As fast as possible the grapes were transported to the wine cellar where they were gently processed. The fermentation was completed in temperature-controlled steel tanks. After the fermentation the wine was racked and given the chance to develop its characteristic aroma before being carefully bottled.

Wine Description

Light green-yellow in the glass, opens up with fresh aromas of apples and pears. The palate is spoiled by nice flavours of exotic fruits. Long finish with a delicate spice.

alcohol: 12,5 %vol
residual sugar: 2,0 g/l – dry
acidity: 5,8 g/l

Drink and Meal Recommendation

Stored best at 8 bis 10° C
Aging potential: 2 to 3 years

Perfectly accompanies dishes such as fried fish, baked and cooked beef as well as the typical Austrian cuisine.

