

# Grüner Veltliner

## *Ried NEUBERG*

### 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 originate from our sustainable managed vineyard Neuberg in the south of the Kremstal. Here the character of Grüner Veltliner has the potential to develop due to the high temperature fluctuations between night and day. This unique climate ensures the development of the very characteristic flavour of Grüner Veltliner. Not only the climate but also the closeness to the Danube and the hearty clay soil contribute to the refined taste.

#### Wine Making

Special attention was given to the full ripening of the grape and only fully matured grapes were harvested and gently processed. Temperature-controlled fermentation took place in stainless steel tanks. In December, the wine was raked and allowed to develop on the fine lees before being bottled.

#### Wine Description

Light green-yellow in the glass, opens up in the nose with a wide range of different fruit aromas including grapefruit but also tones of garden herbs and excellent minerals. The palate is spoiled by a beautiful distinction and finesse, delicate nuances of apples and pears in the finish.

alcohol: 13,0 %vol  
residual sugar: 3,1 g/l – dry  
acidity: 5,4 g/l

#### Drink and Meal Recommendation

Stored best at 8 bis 10° C  
Aging potential: 3 to 5 years

A perfect allrounder – enjoy it either by the glass or as companion for a big variety of different dishes. This Grüner Veltliner from the single vineyard Neuberg will convince you for sure!

#### Awards 2020

1<sup>st</sup> place Falstaff Kremstal DAC Cup 92 points

falstaff

