

Gelber Muskateller

GÖTTWEIGER BERG

2019



Weingut Müller

The family run Müller winery is located in the southern part of the Kremstal wine region in the picturesque village of Krustetten. It is managed by the brothers Leopold and Stefan Müller. The responsibilities are clearly structured: Stefan is the vineyard manager and Leopold is winemaker and sales manager.

Our philosophy is to work in harmony with nature in a sustainable and respectful manner. The diverse soil and micro climatic conditions on the hills surrounding the Göttweig Abbey, in the southern Kremstal wine region, require us to care for every vineyard individually and to fully understand each site in relation to soil, exposure and grape variety. Our knowledge that has accumulated over several generations allows us to produce superior grape quality with distinct and exciting character.

Origin and Terroir

The grapes are from our sustainable managed vineyards around the "Göttweiler 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 flavor of this grape variety. The closeness to the Danube and the hearty clay soil contribute to the refined taste as well.

Wine Making

After harvesting we transported the grapes as fast as possible to the 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 delicate flavor in the nose and fine elderflower nuances; very fruity palate with notes of fresh grapes and citrus at the aftertaste. A light and refreshing wine, ideal for warm summer days!

alcohol: 12,0 %vol

residual sugar: 1,7g/l – dry

acidity: 6,6 g/l

