

Grüner Veltliner

Ried FRAUENGRUND

Kremstal 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 originate from our vineyards situated in the single vineyard 'Kremser Frauengrund' in the south of the Kremstal. The hearty soil of this vineyard site is perfect at capturing the sun during the day and keeping the vine warm into the late evening hours after sunset. The micro-climate, created by the Danube along with the cool winds coming in from the 'Dunkelsteiner' forest, gives this grape its unique flavour and aroma that cannot be found anywhere else.

Wine Making

The grapes for this wine were harvested in September. As fast as possible the grapes were transported to the wine cellar and 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: 1,5 g/l – dry
acidity: 6,1 g/l

Drink and Meal Recommendation

Stored best at 8 to 10° C
Aging potential: 1 to 3 years

A perfect match with dishes liked fried fish, baked and cooked beef. It is also a good companion to spicy dishes of the Asian cuisine.

Awards 2020

91 points Falstaff Kremstal DAC Cup **falstaff**

