

# Grüner Veltliner

## *STEINMAUER*

### Wachau 2019

# Tassilo

Wachauer Rieden seit 893 AD

#### Weingut Müller

The family run Müller winery is located in the picturesque wine village Krustetten in the southern Kremstal and is managed by the brothers Leopold and Stefan Müller. In addition to their 110 ha of vineyards in the southern Kremstal, the two brothers cultivate 10 ha of Wachau top sites since 2008. These are the property of Kremsmünster Abbey, which was founded in 777 AD by Duke of Bavaria Tassilo III and has been cultivating vines in the Wachau since 893 AD.

#### Origin and Terrain

The grapes originate from our ecologically run vineyards situated in the Wachau valley. Here the character of the 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 flavor of this grape. Not only the climate but also the closeness to the Danube and the finesse of the rocky soil.

#### Wine Making

Special attention was given to the full ripeness of the grape and only fully matured grapes were harvested and gently processed. Fermentation took place in temperature-controlled stainless-steel tanks. After fermentation the wine was racked and allowed to develop its full aroma before being bottled.

#### 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.

alcohol: 12,0 %vol

residual sugar: 1,1 g/l – dry

acidity: 5,4 g/l

#### Drink and Meal Recommendation

Stored best at 8 bis 10° C

Aging potential: 2 to 3 years

A perfect companion to light meals or salad. chilled as an aperitif. Or you serve the Grüner Veltliner Steinmauer chilled as an aperitif!

