

# Neuburger

## *Ried KREMSEK KOGL*

### Reserve 2018



## 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 grow in the single vineyard 'Kremser Kogl' which is situated 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 our Neuburger its unique flavor and aroma that cannot be found elsewhere.

## Wine Making

After a careful selection, only the best grapes were harvested for our Neuburger. After a short maceration time, the fully ripened, flavor intense grapes were gently processed. The steel tank fermentation was completed in a temperature-controlled environment. By the middle of January the wine was racked to 500 l oak casks where it was allowed to mature on the fine lees. During this time the wine had the chance to develop its characteristic aroma before being bottled.

## Wine Description

Strong yellow green in the glass, bloomy scent in the nose; walnut and ripe fruit aromas on the palate, very creamy with an extraordinary long finish. A wine with great aging potential!

alcohol: 13,5 %vol  
residual sugar: 1,2 g/l – dry  
acidity: 5,0 g/l

## Drink and Meal Recommendation

Stored best at 10° C  
Aging potential: 15 - 20years

This powerful Neuburger is a great accompaniment to hearty dishes. It also goes well with any kind of cheese. Even without food pairing this wine is the perfect companion for a special occasion!

