

Riesling

GÖTTWEIGER BERG

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 are from our sustainable managed vineyards around the "Göttweiger Berg" in the south of the Kremstal. Here the character of Riesling 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 combination of the mild climate and cool winds from the northern forests has a positive influence on the aroma and the uniquely intense nose of this wine.

Wine Making

In the cellar the grapes were gently processed. Special attention was given to the temperature-controlled fermentation. The 'cooler' fermentation preserves the characteristic and unique flavors and aromas of this special wine. After the fermentation the wine was cleared and allowed to develop its final character before being bottled.

Wine Description

Light green-yellow in the glass, juicy stone fruit aromas in the nose, compact on the palate with refreshing apricot aroma, a wine with much esprit and mineral aftertaste.

alcohol: 12,5 %vol
residual sugar: 6,4 g/l – dry
acidity: 6,6 g/l

Drink and Meal Recommendation

Stored best at 8 - 10° C
Aging potential: 2-3 years

This fruitful Riesling is a perfect match with cold and spicy appetizers, as well as with grilled fish. It also brings out the best in dishes of the Asian cuisine.

Awards 2020

90 points Falstaff Kremstal DAC Cup

falstaff

