

Riesling

Ried SILBERBICHL

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 single vineyard Silberbichl was first documented as vineyard site in 1562. The name stems from the presence of mica (silver) in the deeper soil layers and the location on a hill (Bichl). The Silberbichl is a broad terraced vineyard site seated above the Danube River, comprised of old Danube gravel and weathered rock, covered with a layer of loess. Due to its south-eastern exposition it is the perfect site for Riesling.

Wine Making

Only fully ripened Riesling grapes were harvested, then rushed to the cellar and 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 separated and allowed to develop its final character before being bottled.

Wine Description

Strong green yellow in the glass, juicy stone fruit aromas in the nose, compact and rustic on the palate, powerful and lasting; a wine with much esprit and length, a very typical representative of the Kremstal denomination

alcohol: 13,0 %vol
residual sugar: 4,9 g/l – dry
acidity: 6,9/l

Drink and Meal Recommendation

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

This mineralic Riesling is a perfect companion to cold and spicy appetizers as well as grilled fish. It is also a great complement to Asian dishes, like backed spring rolls, wok or tempura.

Awards 2020

92 points Falstaff Kremstal DAC Cup

falstaff

