

Grüner Veltliner

Ried SÜßENBERG

RESERVE 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 Terroir

The grapes originate from our sustainable managed vineyards in the single vineyard "Süßenberg" situated in the Wachau. Here the typical and fruitful character of the Grüner Veltliner has the potential to develop due to the many hours of sun and the soil, comprised mainly of weathered rock.

Wine Making

The grapes were harvested with full physiological ripeness. They were rushed from the slopes to the cellar where they were gently processed. The fermentation was completed in temperature-controlled steel tanks. After the fermentation the wine was racked and allowed to rest on the fine lees until the end of March. During this time the wine was given the chance to develop its characteristic aroma before being bottled.

Wine Description

Medium yellow-green in the glass, yellow apples and grapefruit in the nose, the palate reveals elegance and flavor of tropical fruits, wild herbs, black pepper and delicate bloomy scents; quite substantial, a convincingly long mineral and spicy finish.

alcohol: 13,5 %vol

residual sugar: 2,2 g/l – dry

acidity: 4,5 g/l

Drink and Meal Recommendation

Stored best at 10 to 12° C

Aging potential: 10 years

This full bodied Grüner Veltliner is a great pair to spicy and flavorful dishes. It's unique elegance and finesse make it the perfect wine for special moments.



Awards

Falstaff 91 Points