

Grüner Veltliner

Ried FURTHER GOTTSCELLE

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 originate from the single vineyard "Gottschelle". First mentioned as "Gotschali" in 1341, it is situated at the foot of the Göttweig Berg. The south-facing old Danube terrace has a mighty loess layer with high proportions of gneiss and granite in the subsoil. The vines of this vineyards are approximately 50 years old and still produce very characteristic Veltliner grapes. The combination of the well-suited soil and the micro climate contribute well to the development of this Grüner Veltliner.

Wine Making

The perfectly matured Veltliner grapes were picked at the end of the harvest and were gently processed. The steel tank fermentation was completed in a temperature-controlled environment. By the middle of January the wine was racked and allowed to develop its full aroma on the fine lees before being bottled.

Wine Description

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

alcohol: 13,5 %vol
residual sugar: 6,8 g/l – dry
acidity: 4,5 g/l

Drink and Meal Recommendation

Stored best at 10° C
Aging potential: 10 years

The perfect companion for spicy and flavor full dishes as well as to a variety of deserts. Even without food pairing, this wine is well suited for any special occasion.

Awards

Falstaff 92 Points

falstaff

