

Grüner Veltliner, Gelber Muskateller & Sauvignon Blanc 2020



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

"Martin" is always our first wine of the new vintage. The grapes originate from our sustainably run vineyards around the Göttweiger Berg in the southern Kremstal. This region not only provides perfect conditions for Grüner Veltliner, also Sauvignon Blanc and Gelber Muskateller flourish very well.

Wine Making

For this wine the grapes are the ones opening the harvest season. Due to the early harvest, this wine is very fresh and crispy. The grapes were gently processed and the must was fermented in temperature controlled stainless steel tanks.

Wine Description

Martin is a fresh, fruity, easy drinking white wine. Light green-yellow in the glass, fresh grapes and typical Veltliner nuances in the nose, elderberry and currant notes on the palate.

alcohol: 11,5 %vol

residual sugar: 3,7 g/l – dry

acidity: 7,1 g/l

Drink and Meal Recommendation

served best from 8 to 10°C aging potential: 2 years

The best time to enjoy this lively, fruity wine is on a warm afternoon on your terrace. Its fruitiness and freshness make this wine an excellent aperitif and a nice accompaniment to light dishes such as antipasti.

