

Riesling Göttweiger Berg

SEKT BRUT g.U.

Große Reserve



Weingut Müller

Our family's estate is located in the southern Kremstal and is managed by Stefan and Leopold Müller. The responsibilities are clearly structured: Stefan is the vineyard manager and Leopold is winemaker and sales manager. Our philosophy is to produce wine in harmony with nature, due to that we want to use the individual conditions of each single vineyard. Considering these important factors, we give the grapes the highest chance to develop physiological ripeness, so that they grow to the perfect foundation for our typical white and red wines. Wine making is not something we do only for a living, rather it is the passion of our family to bring the fine aromas from the vineyard with a minimum of influence into the bottle. Our principle is simple: The basis of an excellent wine starts with perfect quality in the vineyard.

Origin and Terroir

The physiological fully ripened Riesling grapes were harvested in the vineyard site "Göttweiger Berg" in the southern Kremstal. The soil is dominated by loam and loess. The vineyards are influenced by the warm pannonian climate from the east but also from cool winds which come from the north-east, combined with the special Danubevalley climate, this climate mix gives the grapes the highest chance to gain full physiological ripeness.

Wine Making

Harvest time was the beginning of October. The grapes were destemmed and pressed after a short maceration time. Fermentation was done in stainless steel tanks and temperature controlled. The fruity base wine was bottled for the second fermentation and was allowed to stay on the lees for 9 months before being disgorged.

Wine Description

A sparkling wine with pleasantly creamy perlage and yellow fruit melt, which underline its lively acidity and the typical stone fruit aromas.

alcohol: 13,0 %vol
residual sugar: 6,3 g/l – dry
acidity: 6,4 g/l

Drink- and Meal Recommendation

Stored best at 8 - 10° C

Aging potential: 4 Jahre

This Sparkling wine is a perfect Aperitif! It is also a good companion for light dishes and desserts.

Awards

Salon Austria wine 2017

92 points Falstaff
AWC Gold 3.place

