



FRAU MÜLLER GRILLT 2018

Wine Type: Still wine | white | dry

Certificates: organic

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: medium (6 years)

Optimum Drinking Year: 2019 - 2024

VINEYARD

Origin: Austria, Kremstal

Quality grade: Österreichischer Landwein

Site: Vineyard Selection

Site Type: hillside

Varietal: Müller-Thurgau 100 % | 45 years
3500 - 4000 plants/ha | 6000 liter/ha

Geographical Orientation: south west

Sea Level: 300 - 320 m

Soil: loess

HARVEST AND MATURING

Harvest: handpicked | beginning/september

Malolactic Fermentation: no

Mazeration: squashed | 4 hour(s) | with stems: yes

Fermentation: spontaneous
oak barrel | 500 L | used barrel | 3 month(s)

Filter: filtered

Sulfur Added: no

Maturing: oak barrel | 500 L | used barrel | 7 month(s)

Time on the Full Yeast: 7 month(s)

Bottling: natural cork
SO2 added: 50 mg


Deacidification: no

Acidification: no

WINERY



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In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.