



## FRAU MÜLLER GRILLT 2018

<b>Origin:</b>	Austria, Kremstal
<b>Quality grade:</b>	Österreichischer Landwein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Müller-Thurgau 100 %   45 years 3500 - 4000 plants/ha   6000 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	300 - 320 m
<b>Soil:</b>	loess

### CELLAR

<b>Harvest:</b>	handpicked   beginning/september
<b>Malolactic Fermentation:</b>	no
<b>Sulfur Added:</b>	no
<b>Mazeration:</b>	squashed   4 hour(s)   with stems: yes
<b>Fermentation:</b>	spontaneous oak barrel   500 L   used barrel   3 month(s)
<b>Filter:</b>	filtered
<b>Maturing:</b>	oak barrel   500 L   used barrel   7 month(s)
<b>Time on the Full Yeast:</b>	7 month(s)
<b>Bottling:</b>	natural cork SO2 added: 50 mg
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	medium (6 years)
<b>Optimum Drinking Year:</b>	2019 - 2024

### WINERY



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.