

FRÄULEIN MÜLLER MACHT PARTY 2022

Österreichischer Landwein



Origin:	Austria, Kremstal
Quality grade:	Österreichischer Landwein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Müller-Thurgau 100 % 47 - 52 years 3500 plants/ha 5000 liter/ha
Geographical Orientation:	south
Sea Level:	280 - 300 m
Soil:	loess

WEATHER / CLIMATE

Climate: continental

CELLAR


Harvest:	handpicked
Malolactic Fermentation:	no
Sulfur Added:	wine
Mash Fermentation:	Müller-Thurgau squashed Stems: 100 % open fermentation vat 7 - 8 day(s) 100 %
Fermentation:	spontaneous steel tank 2 - 5 week(s) 100 %
Filter:	unfiltered
Maturing:	steel tank 8 month(s)
Bottling:	natural cork middle/december 2023 SO2 added: 15 mg

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2023 - 2027

WINE DESCRIPTION

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This Müller Thurgau is the uncomplicated introduction to the subject of mash fermentation/nature/raw/orange wine. After the beginning of fermentation, the grapes were pressed after 8 days on the mash and the fermentation was finalised in stainless steel tanks. After 8 months on full lees, the wine was drawn directly into the bottle unfiltered after a minimal addition of sulphur. No hocus-pocus, but a dirty idea right at the start of the party.