



FRÄULEIN MÜLLER MACHT PARTY 2022

WINE DESCRIPTION

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.

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

VINEYARD

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

HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	no
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
Sulfur Added:	wine
Maturing:	steel tank 8 month(s)
Bottling:	natural cork middle/december 2023 SO2 added: 15 mg
Deacidification:	no



Acidification:

no

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 varietial range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.