



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

Malolactic Fermentation:	no
Sulfur Added:	wine
Mash Fermentation:	Müller-Thurgau squashed Stems: 100 % open fermentation vat 7 - 8 day(s) 100 %
Maturing:	steel tank 8 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Optimum Drinking Year:	2023 - 2027


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.

WINERY



BIO Weingut Zöller | Hauptstraße 58 | 3552 Dross | Austria

office@weingutzoeller.at | www.weingutzoeller.at/ |  | www.instagram.com/weingutzoeller/ | www.facebook.com/weingutzoeller

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.