Martin Muthenthaler

Crafted by Martin Muthenthaler , a master of low-intervention winemaking, this Grüner Veltliner displays a harmonious balance between ripe fruit flavors and a mineral-driven structure, making it a standout in its class.

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Vergelt's Gott Gruner Veltliner 2019

Wachau, Austria

Region and Vineyards

The **Ried Schön** vineyard is located in the cooler subregion of **Spitzer Graben** within **Wachau**, Austria. The vines grow on **steep terraces** with soils rich in **schist**, which imbue the wine with its characteristic intense minerality. The vineyard's high elevation and cool microclimate encourage slow ripening, resulting in wines with **vibrant acidity** and complex, layered flavors. The vineyard is **organically farmed**—although not certified—reflecting Muthenthaler's commitment to sustainability and natural viticulture.

These challenging conditions produce low yields of **Grüner Veltliner**, but the fruit is highly concentrated, with grapes that express the unique terroir of the region. The cooler climate of **Spitzer Graben** is key to maintaining the freshness and balance that define the wine's profile.

Winemaking

The **Vergelt's Gott Grüner Veltliner** is crafted with a philosophy of minimal intervention, allowing the natural character of the fruit and the terroir to shine through. After **hand-harvesting**, the grapes are gently pressed and fermented in **large oak foudres**. The wine is then aged for **12 months** on its **lees** in **600-liter oak barrels**, which adds complexity and texture without overwhelming the purity of the fruit.

Muthenthaler's choice of using large, neutral oak barrels ensures that the focus remains on the **minerality** and **vibrant acidity** of the wine, with only subtle oak influence. The extended lees aging contributes to the wine's **creamy texture** and enhances its depth and mouthfeel, while the restrained oak allows for a seamless integration of flavors.

Alcohol :13,00 %

Composition: 100% Grüner Veltliner

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Tasting Notes

- **Color**: Pale yellow with bright green reflections.
- **Aroma**: The nose opens with aromas of **ripe orchard fruits** such as **green apple** and **pear**, intertwined with a distinct **mineral note** and hints of **white pepper**.
- **Palate**: The palate is full-bodied and round, with flavors of **stone fruits**, **citrus**, and a touch of **exotic spice**. The wine's **minerality** is pronounced, balanced by a **vibrant acidity** that keeps the wine fresh and lively.
- **Finish**: The finish is long and structured, with lingering notes of **flint**, **saline**, and a subtle **citrus bitterness** that adds to the wine's complexity and aging potential.

Did You Know?

The name **Vergelt's Gott** translates to "God bless you" or "Thank you," and is a traditional Austrian expression of gratitude. This wine is a reflection of Martin Muthenthaler's gratitude for the land and its ability to produce such extraordinary wines. The wine, made from **old vines**, is a testament to his dedication to organic and low-intervention winemaking, ensuring that the unique terroir of **Wachau** is expressed with authenticity.

Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs**: The fresh acidity and minerality of the wine complement the delicate flavors of the fish, while its creamy texture balances the richness.
- **Asparagus risotto**: The herbal and green notes of the **Grüner Veltliner** enhance the earthy flavors of asparagus, and the wine's acidity cuts through the creaminess of the risotto.
- **Roast chicken with thyme**: The wine's depth and complexity pair beautifully with the savory and herbaceous qualities of roast chicken, while its acidity balances the richness.
- **Goat cheese salad**: The bright acidity and minerality of the wine pair well with the tangy, creamy texture of goat cheese, creating a refreshing contrast.

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Robert Parker (RP) : 94 Points (2018)

From terraced vineyards beyond the single vineyards and vinified in oval 900-liter oak vats, the 2018 Grüner Veltliner Vergelt's Gott (meaning "thank you") shows an intense yellow color and opens with a clear, deep and fascinating toasty bouquet reminiscent of rendered speck but also herbs and crystalline flint-stone aromas. On the palate, this is a deep, lush and intense, very fine and elegant, quiet Veltliner with great balance and flowing on a very fine and crystalline acidity railway that carries this 2018 to a long, complex and exalted finish. Tasted as a barrel sample a week before the bottling in September 2019.