Martin Muthenthaler

The Martin Muthenthaler Ried Schön Grüner Veltliner is a powerful and elegant expression of Grüner Veltliner from the Wachau region in Austria. Produced from old vines grown on steep terraces, this wine offers an exceptional balance of rich, exotic fruit flavors and a firm backbone of acidity and minerality.

MARTIN
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WACHAU

Alcohol :13,00 %

Composition: 100% Grüner Veltliner

Ried Schon Gruner Veltliner 2021

Wachau, Austria

Region and Vineyards

The **Ried Schön** vineyard is located in the **Spitzer Graben** subregion of **Wachau**, characterized by its **steep terraces** and **schist-rich soils**. The vineyard benefits from a **cool microclimate**, which allows the grapes to ripen slowly, resulting in wines with intense minerality, vibrant acidity, and a refined texture. **Martin Muthenthaler** has farmed this vineyard **organically** since **2010**, although it is not officially certified, reflecting his commitment to sustainable viticulture.

The **old vines** in Ried Schön, planted on these steep terraces, produce low yields of highly concentrated grapes, giving the wine its rich, layered profile. The cool climate of **Spitzer Graben** ensures that the wine retains its freshness and elegance despite its powerful fruit concentration.

Winemaking

The **Ried Schön Grüner Veltliner 2021** is vinified using minimal intervention, allowing the vineyard's unique characteristics to shine. The grapes are **hand-harvested** from the steep terraces, and the wine is fermented in **large oak foudres**, which preserves the wine's purity while adding complexity.

The wine is then aged for **12 months on its lees** in **600-liter oak barrels**, which enhances the wine's creamy texture and depth without overpowering its fruit and mineral components. This extended lees aging contributes to the wine's full-bodied structure and its ability to age gracefully.

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Tasting Notes

- **Color**: Pale yellow with golden reflections.
- **Aroma**: The nose opens with exotic fruit aromas of **pineapple**, **pear**, and **stone fruits**, complemented by subtle hints of **white pepper** and **herbs**. A distinct **mineral note** adds depth and complexity to the bouquet.
- **Palate**: The wine is rich and creamy on the palate, with flavors of **ripe tropical fruits**, **apricot**, and a touch of **citrus**, balanced by a firm backbone of **acidity** and **minerality**. The texture is smooth and round, with a vibrant freshness that keeps the wine lively.
- **Finish**: The finish is long and lingering, with persistent notes of **flint** and **salinity**, leaving a clean and precise aftertaste.

Did You Know?

The **Ried Schön** vineyard is one of the steepest and most challenging sites in the **Wachau**. Muthenthaler's dedication to organic farming and low-intervention winemaking has made his wines some of the most sought-after in the region. His wines are known for their intensity, purity, and age-worthiness, qualities that are enhanced by the vineyard's **schist soils** and the cool climate of **Spitzer Graben**.

Wine Pairing Ideas

- **Grilled lobster with herb butter**: The wine's rich fruit and vibrant acidity complement the buttery richness of the lobster, while its minerality enhances the herbal notes.
- **Roasted pork with apple sauce**: The wine's acidity and fruitiness balance the savory flavors of the pork and the sweetness of the apple sauce.
- **Mushroom risotto**: The earthy flavors of the mushrooms are elevated by the wine's creamy texture and herbal notes, with the acidity cutting through the richness of the risotto.
- **Aged Gouda**: The wine's complexity and firm acidity pair beautifully with the nutty, caramelized flavors of aged Gouda.

96

Robert Parker (RP) : 96 Points (2019)

Vinified in large oak, the intensely yellow-colored 2019 Ried Schön Grüner Veltliner offers a rich and intense, beautifully generous but refined and elegant bouquet of ripe and concentrated fruits intertwined with crystalline notes. Smooth and round on the palate, it has elegant and refined acidity but a long, tensioned, mineral finish with grip and stimulating citrus bitters. This is a full-bodied and rather creamy-textured cru from the Ried Schön that develops enormous vitality and length. A great wine again. It aged on the full lees in larger oak vats for nearly a year. 13.5% alcohol. Tasted at the domaine in June 2021.