

## Martin Muthenthaler

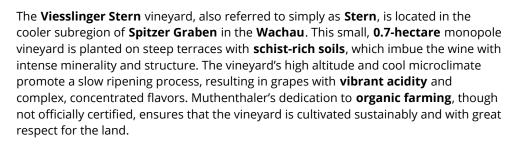
The Martin Muthenthaler Monopol Stern Riesling is a striking single-vineyard Riesling from the Wachau region of Austria, showcasing the minerality and complexity of the Viesslinger Stern vineyard. This wine is made from 60-year-old vines, offering a refined, mineral-driven expression of Riesling with vibrant acidity and depth.

# MUTHENTHALER

# Monopol Stern Riesling 2022

Wachau, Austria

#### Region and Vineyards



The combination of **old vines**, schist soils, and the cooler climate of **Spitzer Graben** is key to producing a wine with remarkable clarity and minerality, characteristics for which **Wachau Rieslings** are renowned.

### Winemaking

The **Monopol Stern Riesling** is vinified using low-intervention techniques to allow the terroir to fully express itself. The grapes are **hand-harvested** from the vineyard's 60-year-old vines and fermented in **large oak foudres**. After fermentation, the wine is aged for **12 months** on its **lees** in a single **600-liter oak barrel**, enhancing the texture and complexity without overshadowing the wine's natural fruit character.

This extended lees aging imparts a **creamy texture** and enhances the wine's depth, while the choice of neutral oak ensures that the **Riesling's vibrant acidity** and **mineral backbone** remain at the forefront. The restrained oak influence allows for a seamless integration of flavors, creating a balanced and sophisticated wine.



Alcohol:12,50%

Composition: 100% Riesling







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#### **Tasting Notes**

- **Color**: Pale yellow with bright green reflections.
- Aroma: The nose opens with intense aromas of ripe citrus fruits such as lime and **lemon**, accompanied by subtle notes of **white flowers**, **stone fruits**, and a distinct flinty minerality.
- Palate: On the palate, the wine is crisp and precise, offering flavors of green apple, pear, and citrus, along with a pronounced mineral streak. The acidity is lively, giving the wine a refreshing energy and ensuring excellent aging potential.
- Finish: The finish is long and focused, with lingering notes of saline and wet stone, leaving a lasting impression of freshness and complexity.

#### Did You Know?

The **Stern** vineyard is a **monopole**, meaning it is exclusively owned and farmed by Martin Muthenthaler. The vineyard's name, "Vergelt's Gott," translates to "God bless you" or "Thank you," reflecting Muthenthaler's gratitude for the land and his dedication to low-intervention winemaking. This wine is a tribute to the unique terroir of **Spitzer Graben** and its ability to produce Rieslings of great depth and character.

#### Wine Pairing Ideas

- Grilled sea bass with lemon and herbs: The bright acidity and minerality of the Riesling complement the delicate flavors of the fish and the zesty lemon.
- Asparagus with hollandaise sauce: The wine's citrus and mineral notes cut through the richness of the hollandaise, while its herbal undertones enhance the asparagus.
- Roast pork with apple sauce: The fruity and acidic elements of the wine balance the savory richness of the pork and the sweetness of the apple sauce.
- **Soft goat cheese salad**: The tangy, creamy texture of goat cheese pairs beautifully with the crisp acidity and minerality of the wine, creating a refreshing combination.

#### Robert Parker (RP): 96 Points (2022)

From pure schist and aged in a large acacia vat, Muthenthaler's Viesslinger 2022 Riesling Ried Stern Monopol opens with a clear, defined, lemony and stony bouquet that indicates depth, iodine and substance. Full-bodied and rich yet pure and elegant on the palate, this is a textured and saline-finishing dry Riesling that is still extremely young and should be cellared for at least another 6 to 8 years. This is a promising Stern with an intense and mouthwatering finish, whereas the textural elements still have to be built during bottle aging. Natural cork. Tasted in March 2024.



