

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.

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Alcohol :12,50 %

Composition: 100% Riesling

Monopol Stern Riesling 2022

Wachau, Austria

Region and Vineyards

The **Viesslinger Stern** vineyard, also referred to simply as **Stern**, is located in the cooler subregion of **Spitzer Graben** in the **Wachau**. This small, **0.7-hectare** monopole vineyard is planted on steep terraces with **schist-rich soils**, which imbue the wine with intense minerality and structure. The vineyard's high altitude and cool microclimate promote a slow ripening process, resulting in grapes with **vibrant acidity** and complex, concentrated flavors. Muthenthaler's dedication to **organic farming**, though not officially certified, ensures that the vineyard is cultivated sustainably and with great respect for the land.

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.

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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.

96

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.