

Martin Muthenthaler

The Martin Muthenthaler Brandstatt Grüner Veltliner is a striking example of how complex and refined Grüner Veltliner can be. Grown in one of the top vineyards in the Wachau region of Austria, this wine reflects the essence of its terroir, offering intense minerality and a touch of smoky elegance from its maturation in used oak barrels .

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Alcohol :13,00 %

Composition: 100% Grüner Veltliner

Brandstatt Gruner Veltliner 2022

Wachau, Austria

Region and Vineyards

The **Brandstatt** vineyard is located in the **Wachau** region of Austria, known for its dramatic, terraced vineyards perched along the **Danube River**. This region's **schist-rich soils** play a critical role in shaping the mineral-driven character of the wine. The **steep slopes** and **south-facing terraces** allow for optimal sun exposure, contributing to the full ripening of the **Grüner Veltliner** grapes.

The vineyard's history is reflected in its name, **Brandstatt**, which refers to the land's historical use for coal and limestone burning. This has left a distinctive mark on the soils, enriching them with a unique mineral composition that influences the flavors of the wine. Martin Muthenthaler's vineyards, which he has tended organically since **2010** , are situated in the **Spitzer Graben** subregion, where the cool microclimate helps retain high acidity and freshness in the wines.

Winemaking

The **Brandstatt Grüner Veltliner** is crafted using traditional methods that highlight the natural expression of the fruit and the terroir. The grapes are hand-harvested from the steep vineyards and carefully fermented in **large, neutral oak foudres**, allowing the wine to develop complexity without overpowering oak influence.

Muthenthaler avoids the use of new oak, focusing instead on preserving the wine's crisp acidity and vibrant fruit character. The wine is aged on the lees, adding texture and depth to the palate while maintaining its signature freshness and minerality. This careful vinification approach ensures that the **Grüner Veltliner** retains its clarity and precision, with subtle nuances of **smoke** and **herbs** emerging through the fruit-driven core.

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Tasting Notes

- **Color**: Pale yellow with subtle green reflections.
- **Aroma**: On the nose, the wine opens with intense aromas of **green apple**, **white peach**, and **citrus zest**, complemented by layers of **white pepper**, **smoky minerals**, and a hint of **herbal notes**.
- **Palate**: The palate is vibrant and precise, with flavors of **ripe stone fruits** like **apricot** and **peach**, alongside zesty **lime** and **grapefruit**. The wine's defining **mineral core** adds depth and texture, while the **acidity** keeps it lively and fresh.
- **Finish**: The finish is long and saline, with lingering notes of **flint** and **crushed stone**, leaving a refreshing, clean impression.

Did You Know?

Martin Muthenthaler initially pursued a career as a **mechanic** before turning to winemaking, taking over his family's vineyards in 2006. Since then, he has focused on producing low-intervention, terroir-driven wines that reflect the unique character of the **Wachau** region. His dedication to **organic farming** and minimalistic winemaking highlights the purity and natural expression of his wines.

Wine Pairing Ideas

- **Grilled seafood with lemon and herbs**: The wine's fresh acidity and minerality perfectly complement the light, delicate flavors of grilled seafood.
- **Asparagus with hollandaise sauce**: The herbaceous and peppery notes of the Grüner Veltliner enhance the earthy flavor of asparagus, while the wine's acidity cuts through the richness of the hollandaise.
- **Roast pork with apple sauce**: The fruity notes of apple and the savory depth of roast pork harmonize beautifully with the wine's stone fruit flavors and mineral undertones.
- **Soft goat cheese**: The creamy texture and tangy flavor of goat cheese are elevated by the wine's bright acidity and clean mineral finish.

96

Robert Parker (RP) : 96 Points (2022)

The intensely yellow-colored 2022 Grüner Veltliner Ried Brandstatt is deep and intense yet pure on the nose, with substantial saline or mineral notes intertwined with perfectly ripe and concentrated fruits and flinty notes. Rich and round on the palate, this is a generous yet refined and elegant Brandstatt with discreet oaky notes and fine tannins that intermingle perfectly well with the fine yet vibrantly mineral acidity. Compared to the classic Brandstatt Riesling, this Veltliner is the more voluminous and textural wine for those who prefer Burgundy to Riesling. 13% stated alcohol. Natural cork. Tasted in March 2024.