

# Martin Muthenthaler

Crafted by Martin Muthenthaler , a master of terroir-driven winemaking, this Ried Bruck Riesling showcases a lean and nuanced profile with a subtle smokiness from the schist soils and intense minerality. It is an excellent example of a dry Riesling with remarkable aging potential.

MARTIN
MUTHENTHALER
WACHAU




## Ried Bruck Riesling 2022

Wachau, Austria

### Region and Vineyards

The **Ried Bruck** vineyard is situated in the cooler subregion of **Spitzer Graben** within **Wachau**, Austria. This steeply terraced vineyard is characterized by its **schist-rich soils**, which impart a distinctive **mineral quality** to the wines produced here. The altitude and cool climate of the vineyard promote slow ripening, allowing the grapes to develop complex flavors while retaining **vibrant acidity**.

Martin Muthenthaler has farmed this vineyard organically since **2010**, although it is not officially certified. The combination of organic practices and the challenging terrain results in wines that express the unique terroir with clarity and precision. **Ried Bruck** is known for producing wines that are intensely mineral with subtle smokiness, reflective of the schist soils and steep slopes.

### Winemaking

The **Ried Bruck Riesling** is vinified with minimal intervention to allow the natural characteristics of the vineyard to shine through. The grapes are **hand-harvested** from the steep terraces, ensuring only the best fruit is selected. The wine is fermented in **stainless steel tanks**, a method that preserves the purity of the fruit and the bright acidity.

There is no oak influence, as Muthenthaler seeks to maintain the wine's fresh, vibrant character, allowing the mineral expression and natural acidity of the Riesling to take center stage. The wine is aged on its **lees** to add texture and depth without compromising its elegance or crispness.

Alcohol :12,00 %

Composition: 100% Riesling

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

MARTIN
MUTHENTHALER
WACHAU

# Ried Bruck Riesling 2022

## Tasting Notes

- **Color**: Pale yellow with a brilliant clarity.
- **Aroma**: The nose reveals intense aromas of **ripe citrus fruits**, **green apple**, and a subtle **smoky** undertone from the schist soils. There are also hints of **white flowers** and a stony minerality that emerges as the wine opens.
- **Palate**: On the palate, the wine is lean and precise, with flavors of **lime**, **grapefruit**, and **apple**, combined with a striking **mineral streak**. The acidity is vibrant and well-integrated, providing balance and energy to the wine.
- **Finish**: The finish is long and focused, with lingering notes of **salinity**, **wet stone**, and a touch of **citrus zest**, underscoring the wine's aging potential.

## Did You Know?

Martin Muthenthaler's journey into winemaking began unexpectedly after working as a **mechanic**. He took over his family's vineyards in **2006** and has since become one of the leading producers in **Wachau**, known for his commitment to organic farming and his focus on producing wines that truly reflect the **terroir** of the region. His wines are among the most highly regarded in Wachau for their **intense minerality** and clean, dry style.

## Wine Pairing Ideas

- **Grilled white fish with lemon and herbs**: The wine's crisp acidity and minerality perfectly complement the delicate flavors of the fish and the zesty lemon.
- **Asparagus risotto**: The wine's herbal and citrus notes enhance the earthy flavors of the asparagus, while the acidity cuts through the richness of the risotto.
- **Roasted chicken with thyme**: The wine's freshness and structure balance the savory and herbaceous qualities of roasted chicken.
- **Sushi and sashimi**: The precise acidity and clean, mineral finish of the Riesling are an excellent match for the delicate flavors of sushi and sashimi.

93

**Robert Parker (RP) : 93 Points (2022)**

*Martin and Melanie Muthenthaler's 2022 Riesling Ried Bruck opens with a clear, bright and intense yet also lean, elegant and finely iodine-scented bouquet with flinty notes of crushed rocks reminiscent of red-colored or iron-rich slate. The great purity of the Bruck meets ripe, dense, juicy, very elegant and aromatic fruit on the palate that is reminiscent of white peaches and perfectly ripe and crisp apricots. This is a picture-book Riesling from the cooler Spitzer Graben that reveals a tonic finish. 12% stated alcohol. Natural cork. Tasted in March 2024.*