

MARTIN
MUTHENTHALER
Wachau

RIESLING

The queen among the white grape varieties. The Spitzer Graben offers conditions which bridge the purist and taut interpretations of the Mosel with the broader and brawnier version of the Wachau.

Delicacy, austerity and elegance are fundamental constants of the Spitzer Graben Riesling, based on its stony, lime-free subsoil. Along with them merge smoky flavours which are owed to the schist. The climate is shaped by cool air from the Waldviertel.



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RIESLING BRUCK 2013



Lean, juicy and vibrant – three cornerstones which define the Riesling Bruck. They are supported by a lively acidity, intense fruit and some herbal hints. Imbedded are delicate smoky and earthy flavours which are a trademark of the Bruck's special terroir. To express this aroma-profile as authentic and transparent as possible, the wine is vinified in steel tanks. A long contact on the lees makes for additional depths, whereas a short skin contact provides a firm and elegant texture.

ALCOHOL: 12 %

ACIDITY: 8,7g/l

RESIDUAL SUGAR: 6,6G

PEAK: 2020 – 2022

WINEMAKING: *organic*

AGEING: *steel-tank*

GEOLOGY: *orthogneiss, schist*

FERMENTATION: *spontaneous/wild yeasts*

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VISSLINGER STERN RIESLING



Riesling is per se not opulent or powerful but when it sometimes implies the impression, it is due to its enormous expressiveness and concentration. Riesling from the Viesslinger Stern stands paradigmatic for a style which combines dark, earthy and ripe aromas with clear, precise and elegant flavours. Vibrant acidity balances a juicy texture and provides the basis for an elegant structure (at just 12% alcohol). A continuous stirring up of the lees gives an additional element to an anyway tightly woven texture. The wine matures in big acacia barrels and develops further in bottles for the next ten years. It expresses the quintessence of all my efforts.

ALCOHOL: 12 %

PEAK: 2022+

WINEMAKING: *organic*

AGEING: *acacia barrels*

GEOLOGY: *schist & orthogneiss*

AGE OF VINES: 25 years +

FERMENTATION: *spontaneous/wild yeasts*

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GLIMMERSCHIEFER RIESLING



Glimmerschiefer Riesling: Like no other grape variety Riesling asks for sweet interpretations. The wines from the Mosel serve as role models but my Riesling which is named after the schist the vines are rooting in (Glimmerschiefer) also tries to express its origin and keep its Wachau character. It is done completely without botrytis and the 50 grams residual sugar makes it sweet but not sticky. Taut, elegant and mineral it is a reflection of its terroir. Acidity gives structure from the tip of the tongue to the palate and balances the intense fruit and delicate sweetness. Lively and fresh it is just at the beginning of its development.

ALCOHOL: 9,5 %

ACIDITY: 8,9 g/l

RESIDUAL SUGAR: 49,4g

PEAK: 2025

WINEMAKING: *organic*

AGEING: *steel-tank*

GEOLOGY: *schist & orthogneiss*

FERMENTATION: *spontaneous/wild yeasts*