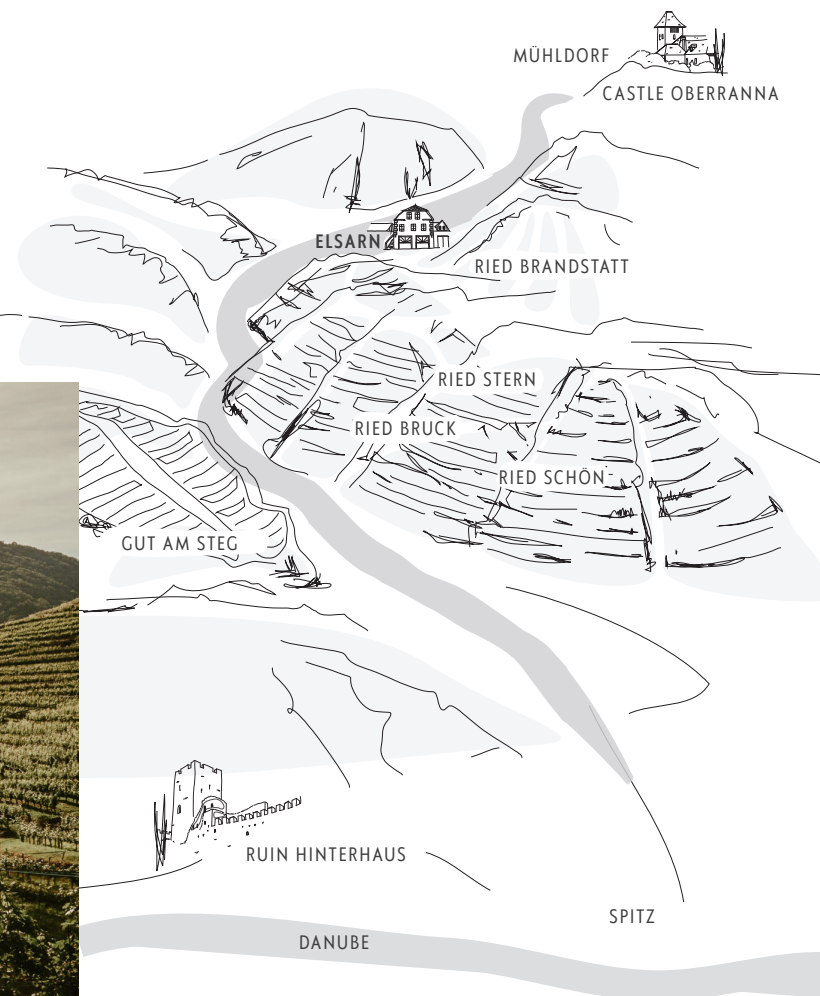


Not far from the Danube, with steeply rising slateslopes, is the Spitzer Graben in a narrow, small side valley of the Wachau. We have harsher climatic conditions, in summer it is usually too cold to sit outside in the evening and during the day a breeze always provides the necessary cooling.

The rocky, barren soils of our steep vineyards allow only minimal yields, otherwise the grapes would not ripen. These challenging conditions, are what make it so special, the pure taste of the Spitzer Graben.



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THE SPITZER GRABEN –  
A GEOLOGICAL  
SPECIALITY





## Ried Brandstatt

### RIESLING

In the beginning it was an experiment, now it is a homage to the special nature of these slate terraces. The dancing minerals and the salty character of origin clearly point to the most exciting of our sites. The beyond ephemeral fruit flavours give vitality and excitement.

## Dreivierteltakt\*

### RIESLING

Our Dreivierteltakt is a little out of the ordinary. At the foot of Oberranna Castle, this Riesling ripens well into November before it is harvested. The resulting delicate acidity complements the residual sweetness to create a charming, lively Riesling. (\*A famous dancing-step in Austria)

## Spitzer Graben

### GRÜNER VELTLINER

Taut, juicy, animating and lots of fresh fruit - these are the characteristics of our Veltliner from the local vineyards, which grow on steep slopes above the house. Spice first makes itself felt on the nose, later on the palate, stones and fruit pave the way.

## Noricum

### GRÜNER VELTLINER

In Roman times, this was probably the „site designation“ for wines from our region. 2000 years later, with our mash fermentation, we try to show a part of the former production method and at the same time the pure taste of the Spitzer Graben terraces.

## Ried Brandstatt

### GRÜNER VELTLINER

Our Brandstatt proves how exciting Veltliner can be. From a site where coal and lime were once burned, matured in old oak barrels, the grapes reveal their full potential. Our Brandstatt Veltliner is noble, a touch smoky and wonderfully mineral.

## Monopol Stern

### GRÜNER VELTLINER

It can't be more challenging for a vine than in the Stern, the highest sub-ride of the Bruck. Here, vines over 70 years old are rooted in pure slate rock. The small-berried grapes produce an enormous concentration and minerality like no other of our sites.

## Monopol Stern

### RIESLING

The Riesling from Stern stands for a style that combines dark and ripe aromas with elegant components. Matured and developed in large acacia wood barrels for a good 10 years, it generally demonstrates the quintessence of our efforts.

## Glimmerschiefer

### RIESLING

Like no other grape variety, the Riesling is suitable for sweet interpretations. Slender, taut, mineral, it is a reflection of its terroir. The filigree acidity buffers the powerful fruit just as much as the fine sweetness. Lively, fresh, almost like on the Mosel.

## Vergelt's Gott

### GRÜNER VELTLINER

A cuvée from different terraces. Too small for its own barrel, too special for the local site. The name is a thank you for the fact that we were able to harvest a small but great vintage in a difficult year, and that in the end everything turned out quite well.

## Ried Bruck

### RIESLING

Like no other, the Bruck Riesling stands for the individuality of our vineyards. Slender and juicy, dark tined and stony aromas create a pure Riesling that gains additional depth through long contact with the yeast. This is how it should be, the pure taste of the Spitzer Graben.

## Ried Schön

### GRÜNER VELTLINER

This is already one of our favourite terraces. Steep and extremely difficult to work, but the expressive wines it produces are simply incomparable and worth every effort. Exotic and yet wonderfully mineral, pampered in an old oak barrel, it matures into a Veltliner of a special class.

## Gut am Steg

### GRÜNER VELTLINER

This is where the extremes of the Wachau come together. Cool soil, intense sunny days and all this on a north-facing slope. Does it work? And how! The result: a precise, herbaceous Veltliner, a taste like in former times. Just the pure taste of the Spitzer Graben.