

MARTIN MUTHENTHALER

GRÜNER VELTLINER 'SCHÖN'



Veltliner from the Schön vineyards can be quite reclusive in their youth. Its many dimensions need time to open and express themselves fully. After a year it is possible to discover first layers of fruit, sometimes even with a slightly exotic touch. Spiciness, salty and earthy flavors add complexity to the aroma-diversity. The body is focused and powerful but – thanks to the cold nights – perfectly balanced by a cool and inciting acidity.

Color: White

Grapes: 100% Grüner Veltliner

Soil: brown earth on schist

Age of vines: 20 years old

Farming practices: organic

Yeast: indigenous

Fermentation: stainless steel

Aging: 850 liters oak barrels