MARTIN MUTHENTHALER

GRÜNER VELTLINER VERGELT'S GOTT

This lovely Grüner has a lot more power than the varietal typically expresses, but is not without finesse and balance. Pineapple and hazelnut on the nose with lively mineral structure on the palate.

Color: White

Grapes: 100% Grüner Veltliner

Soil: Sand, brown earth, and schist on orthogneiss

Age of vines: 25 years old

Fermentation: Spontaneous fermentation in stainless steel with ambient yeasts

Aging: In stainless steel

Organically Produced ☺

Represented by Soilair Selection

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