



DOMÄNE
WACHAU

MÜLLER THURGAU MTX 2020

Müller Thurgau Extrem: Rivaner in a different way. Spontaneous fermentation in cement eggs, bottled unfiltered and without sulphur.

ORIGIN & TERROIR

The grapes for Müller Thurgau come from a single vineyard. It is characterized by steep, 60 year old terraced vineyards with very meagre gneiss and extremely high altitudes.

VINTAGE 2020

Wines of the 2020 vintage show clear and precise character with a fresh, fruity note, although the harvest yielded only marginal quantities. What began as a dry, warm year turned into a summer that alternated between sunny and rainy periods, and in late August the Wachau suffered a severe hailstorm. It is especially vintages like 2020 that underscore how important it is to pick and carefully select grapes by hand.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. After maceration and spontaneous fermentation in a concrete egg, the wine was bottled without filtration and sulphur.

CHARACTER & STYLE

on the nose very open and accessible, intense citrus notes, chamomile, pistachio, ripe quince, roasted nutty aromas, garden leek, very multilayered and complex. Well-structured and elegant with a racy acidity; great spices and long-lasting. Ideally enjoyed at about 10°C. It is a sophisticated and exciting tasting experience. It is ideal as an aperitif and is classically for Austrian fish cuisine such as smoked fish *sulz* or a char tartare. It also perfectly supports Mediterranean dishes such as branzino in a salt crust with rosemary potatoes, prosciutto with melon or ricotta cannelloni. In Asian cuisine, the MTX is a tip with sushi and sashimi, with a vegan *Mapo Tofu* or *Ca Kho To* (braised and caramelized fish).

Alcohol: 12% | Acidity: 7,0‰ | Residual Sugar: 2,0 g/l



BAROQUE CELLAR PALACE



CONCRET-EGG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

