



DOMÄNE
WACHAU

MÜLLER THURGAU MTX 2022

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BACKSTAGE

MÜLLER THURGAU EXTREME: RIVANER WITH A DIFFERENCE. SPONTANEOUSLY FERMENTED IN CONCRETE EGGS, BOTTLED WITHOUT FILTRATION.

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 2022

A mild and dry winter was followed by a wet April. The moisture captured by the soil during that time helped carry the vines through the hot summer days. Unfortunately, the weather turned poorly in September. We found ourselves frequently fighting the rains, especially at the beginning of harvest. To our delight, the sun returned as the calendar switched to October, and the grapes enjoyed a slow, ideal ripening. The result: elegant and focused wines of energy and tension that captivate the palate with vibrant acidity, clarity, and concentration.

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).

2022: 92 Points | FALSTAFF

2021: 91-93 Points | FALSTAFF 92 Points | PARKER

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS

2019: 92 Points | PARKER



Alcohol: 12,0 % | Acidity: 7,6 ‰ | Residual Sugar: 1,5 g/l



BAROQUE CELLAR PALACE



CONCRETE-EGG



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

