MÜLLER THURGAU MTX 2023





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 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

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).

2024: WINEMAKER OF THE YEAR | FALSTAFF 2023: tba 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: 6,0 ‰ | Residual Sugar: 1,0 g/I



BAROQUE CELLAR PALACE

CONCRETE-EGG



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

