

THE SOURCE

MARTIN MUTHENTHALER

WACHAU



2022 GRÜNER VELTLINER, MONOPOL STERN

PRODUCER OVERVIEW

Martin Muthenthaler returned home in 2005 to work on the north side of the Danube River in his family's Spitzer Graben vineyards, the coldest section of the Wachau. Once in the path of the Danube before tectonic movements altered the course of the river, the steep, east-to-west running Spitzer Graben splits off from the river at the far western end of the Wachau where it turns north in about four kilometers. Here, Martin farms organically and does almost all of the vineyard work himself—at least until his Bavarian wife, Melanie, jumped in headfirst in 2021, also taking charge of restructuring their sales, marketing, and communications.

Without the assistance of consultants in the cellar but drawing on many years of exchange and collaboration with other growers and his close friend and neighbor, the Wachau luminary Peter Veyder-Malberg, this garagiste renaissance man gifted with a green thumb, a rockin' work ethic and sharp palate crafts Rieslings and Grüner Veltliners of sterling precision and quality with few equals in all of Austria.

VINEYARD DETAILS

Grüner Veltliner Monopollage Stern was planted in 1950 in the Wachau's Spitzer Graben where it sits at 450 meters of altitude on extremely steep terraces with south exposure. The 10cm deep (rather, thin!) topsoil is rich in organic matter and rock and sand derived from the underlying bedrock of mica schist.

CELLAR NOTES

The Grüner Veltliner Monopollage Stern grapes are immediately pressed over an 8-hour cycle, tank settled for 12 hours, and then undergo spontaneous natural fermentation with maximum temperatures of 18-22°C and continued aging in 600-3000 L steel vats for 10 months. Malolactic rarely happens but is not inhibited, and the first sulfites are added a month after fermentation. The wine is lightly filtered before bottling.

