

THE SOURCE

MARTIN MUTHENTHALER

WACHAU



GRÜNER VELTLINER, MONOPOL STERN

PRODUCER OVERVIEW

A former truck driver who seemingly explains with pride that he was fired from his job (likely for wanting to do everything with greater precision!), Martin Muthenthaler returned home to his family's vineyards in the Spitzer Graben of the Wachau, the coldest section on the north side (left bank) of the Danube (Donau) River. Once a former pathway of the Danube before tectonic movements altered the course of the river, this steep, east-to-west running valley splits off from the Danube at the far western end of the Wachau where it turns north about 4 km in. Here, Martin farms organically, almost everything of the work himself, at least until the arrival of his Bavarian wife, Melanie, who in 2021 began helping with the vineyard and administration. Without the assistance of outside consultants in the cellar but drawing on many years of exchange and collaboration with his great friend and neighbor, the Wachau luminary Peter Veyder-Malberg, this garagiste renaissance man with a talented green thumb and palate crafts Rieslings and Grüner Veltliners of sterling precision and quality, which have 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.

