Pinot Noir Ried SÜßENBERG RESERVE 2018



Weingut Müller

The family run Müller winery is located in the picturesque wine village Krustetten in the southern Kremstal and is managed by the brothers Leopold and Stefan Müller. In addition to their 110 ha of vineyards in the southern Kremstal, the two brothers cultivate 10 ha of Wachau top sites since 2008. These are the property of Kremsmünster Abbey, which was founded in 777 AD by Duke of Bavaria Tassilo III and has been cultivating vines in the Wachau since 893 AD.

Origin and Terrain

The grapes for this Pinot Noir originate from the single vineyard Süßenberg in the east end of the Wachau valley. Here the typical character of the Pinot Noir has the potential to develop due to the many hours of sun and the soil, comprised mainly of weathered rock.

Wine Making

For this Pinot Noir the grapes were harvested by the middle of October. In the cellar the grapes were destemmed and introduced to a classic must fermentation. After several days the fermenting wine was pressed out and stored in small oak barrels. After completing malolactic fermentation, the wine was matured 12 months in small oak barrels before being carefully bottled.

Wine Description

Ruby and garnet colors in the glass, beautiful scents of berries and fine spices develop in the nose, nice barrique tones, very elegant and substantial on the palate; a wine with a good aging potential.

alcohol: 13,5 %vol

residual sugar: 1,1 g/l – dry

acidity: 4,9 g/l

Drink and Meal Recommendation

Stored best at 15-17° C Aging potential: 10 years

This wine is well suited to pair it with hearty dishes. It is also a fantastic red wine to enjoy by the glass without any food pairing.



