



MÜLLER

SEIT 1936

BEERENAUSLESE

GRÜNER VELTLINER

2017

Grüner Veltliner, pure and concentrated. For this wine, we carefully select individual botrytized berries from the Ried Gottschelle vineyard—a labor of love that truly pays off. The result is an intense expression of yellow fruit and forest honey aromas.

ORIGIN AND TERROIR

The grapes originate from our Ried Gottschelle at the foot of the Göttweiger Berg. South-facing terrace vineyards on deep loess walls and stony granulate soils provide ideal conditions for Grüner Veltliner. The vines, up to 60 years old, produce extract-rich, age-worthy wines with clear fruit, elegance, and fine finesse. First mentioned historically in 1341 as “Gotschalich,” the vineyard’s name likely comes from the word “Goetschen,” meaning a sharp ridge on a mountainside. A unique feature of Ried Gottschelle is its loess walls, which host numerous nesting cavities of the colorful bee-eater.

VINIFICATION

For this Grüner Veltliner Beerenauslese, only the finest grapes affected by noble rot (*Botrytis*) were selectively harvested. The *Botrytis* naturally concentrates the sugars and aromas, producing exceptionally ripe and flavor-intense grapes. Gently pressed and fermented under controlled temperatures, the wine gradually develops a subtle, lightly smoky note that elegantly complements its vibrant fruit and characteristic Veltliner finesse.

TASTING NOTES

The wine displays a deep golden yellow color with bright highlights. The nose offers ripe apple aromas, delicate blossom honey, and subtle hints of smoke. On the palate, the fruit is juicy, complemented by a gentle caramel note and refreshing acidity. The finish is elegant and persistent, demonstrating a harmonious balance and impressive length.

FOOD AND DRINK RECOMMENDATIONS

Serve this sweet wine well-chilled at 8-10 °C to fully appreciate its elegance and intensity. It pairs exquisitely with desserts such as fruit tarts, custards, or delicate pastries, and also harmonizes beautifully with flavorful or mature cheeses. Perfectly balanced on its own, it offers a luxurious and memorable finale to any meal.



Quality Level	Prädikatswein
Origin	Ried Gottschelle Furth
Grape Variety	Grüner Veltliner
Alcohol	10,0 %vol
Residual Sugar	131,8 g/l - sweet
Acidity	5,7 g/l
Maturing Potential	min. 10 years
Drinking Temp.	8-10°C

