



MÜLLER

SEIT 1936

EISWEIN

GRÜNER VELTLINER

2021

A true rarity. Only in select years are conditions right for harvesting Eiswein—at temperatures below -7°C . The result is truly unique, with concentrated flavors of yellow fruit such as quince and ripe Williams pear.

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. The interplay of warm days and cool nights gives this Grüner Veltliner its characteristic fruitiness and freshness. The influence of the Danube, together with deep loam and loess soils, further shapes its distinctive character.

VINIFICATION

2021 was a remarkable year for ice wine, with optimal conditions arising only on a few occasions. The grapes for this Grüner Veltliner ice wine were carefully hand-harvested at a minimum of -7°C and pressed while still frozen. The freezing process naturally concentrates the sugars, acidity, and aromas – unlike Beerenauslese, it is the cold, not noble rot, that imparts the wine's sweetness and intensity. With a minimum must weight of 25 °KMW, this yields a rare, highly concentrated wine of extraordinary quality and distinction.

TASTING NOTES

The wine shows a luminous golden yellow color with bright reflections. On the nose, it reveals pronounced aromas of ripe Williams pears and yellow apple, complemented by subtle hints of honey and caramel. The palate is fluid and well-structured, with the natural sweetness balanced by fresh, lively acidity, giving the wine clarity and poise. The flavors are integrated and persistent, carrying through a long, harmonious finish. Overall, this ice wine demonstrates elegance, intensity, and strong potential for further aging.

FOOD AND DRINK RECOMMENDATIONS

Serve this ice wine well-chilled at $8-10^{\circ}\text{C}$ 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	Niederösterreich
Grape Variety	Grüner Veltliner
Alcohol	10,0 %vol
Residual Sugar	179,7 g/l - sweet
Acidity	7,0 g/l
Maturing Potential	min. 10 years
Drinking Temp.	$8-10^{\circ}\text{C}$

