



MÜLLER

SEIT 1936

5TH ELEMENT GRÜNER VELTLINER 2022 RESERVE

Grüner Veltliner, with a twist. Inspired by the vision of the winery's younger generation—four siblings who created their 'fifth element' in this wine. Only the finest grapes make it into the bottle, selected from three premier vineyards in the Kremstal Valley.

ORIGIN AND TERROIR

Only physiologically fully ripe grapes from our finest vineyards in the southern Kremstal Valley are used for this Grüner Veltliner. The vines thrive on calcareous conglomerate and loess—a terroir that imparts freshness, elegance, and precise fruit to this top-quality wine.

VINIFICATION

The grapes are selectively harvested and gently processed. Part of the wine matures in stainless steel tanks, while another part ages in Austrian oak barrels, before the components are blended and further matured on its fine lees—without bâtonnage or sur lie stirring. Overall, the wine spends one year in tank and barrel, followed by an additional year in the bottle before release.

TASTING NOTES

Golden yellow in the glass. On the nose, spicy aromas with subtle minerality and delicate fruit notes. The palate is elegant, with juicy fruit, balanced acidity, and precise minerality. The finish is long and spicy—a complex Grüner Veltliner with excellent drinking and aging potential.

FOOD AND DRINK RECOMMENDATIONS

A full-bodied Grüner Veltliner that stays fresh with richer dishes. Perfect with lean pork, white poultry, salmon, light pasta, or mild cheeses. Equally enjoyable on its own, it's a wine for special occasions. Serve in a Burgundy glass and decant if possible to reveal its full aroma.



Quality Level	Kremstal DAC
Origin	Kremstal
Grape Variety	Grüner Veltliner
Alcohol	13,0 %vol
Residual Sugar	3,0 g/l - dry
Acidity	5,2 g/l
Maturing Potential	min. 15 years
Drinking Temp.	10°C

