



MÜLLER

SEIT 1936

GÖTTWEIGER BERG GRÜNER VELTLINER

2024

With its mixture of loess and calcareous weathered rock, the Göttweiger Berg offers ideal conditions for fruit-driven wines. This classic Grüner Veltliner impresses with fresh apple notes and a fine spiciness. An excellent companion to Austrian cuisine and light dishes!

ORIGIN AND TERROIR

The grapes originate from our vineyards around the Göttweiger Berg. Here, the character of Grüner Veltliner is shaped above all by the unique climate, as the fluctuations between day and night temperatures lend it its distinctive varietal fruit. The influence of the Danube, along with the deep loam and loess soils, also plays a significant role.



Quality Level	Kremstal DAC
Origin	Göttweiger Berg
Grape Variety	Grüner Veltliner
Alcohol	12,5 %vol
Residual Sugar	dry
Maturing Potential	2-3 years
Drinking Temp.	6-8°C

