



MÜLLER

SEIT 1936

RIED GOTTSCELLE

GRÜNER VELTLINER

2025

Of exceptional origin. The Ried Gottschelle is one of the oldest vineyards in the Kremstal Valley. This Grüner Veltliner thrives on its imposing loess terraces. Fruit, spice, depth—always in perfect balance.

ORIGIN AND TERROIR

The grapes originate from our Gottschelle vineyard at the foot of the Göttweiger Berg. South-facing terraces on the imposing loess walls, combined with stony granulite soils, provide ideal conditions for Grüner Veltliner. Some of the vines are up to 60 years old, producing extract-rich, age-worthy wines with clear fruit, elegance, and subtle finesse. First mentioned in historical records in 1341 as 'Gotschalich,' the vineyard likely derives its name from 'Goetschen'—a sharp protrusion of a mountain ridge. A distinctive feature of the site is the loess walls, which host numerous nesting cavities of the colorful bee-eater.

VINIFICATION

Only the finest grapes were selected for our Grüner Veltliner Gottschelle, harvested as one of the last of the season. After a brief maceration in the cellar, they were gently pressed. Fermentation took place in temperature-controlled stainless steel tanks. Once fermentation was complete, the wine was racked and matured on the fine lees. It was bottled in July following the harvest and released the following September

TASTING NOTES

Medium green-yellow with silver highlights. On the nose, fresh apple, delicate herbal spice, and subtle exotic notes of mango and orange zest. The palate is elegant, juicy, and precise, with spicy finesse, lively acidity, and a long, harmonious finish. A Grüner Veltliner with excellent aging potential, also an ideal companion to food.

FOOD AND DRINK RECOMMENDATIONS

Our Grüner Veltliner Gottschelle pairs beautifully with spicy, exotic dishes such as Thai green curry or Moroccan tagine, as well as with classics like Wiener Schnitzel. It's also a delight on its own—the perfect wine for special occasions!



Quality Level	Kremstal DAC
Origin	Ried Further Gottschelle
Grape Variety	Grüner Veltliner
Alcohol	13,5 %vol
Residual Sugar	4,3 g/l - dry
Acidity	6,1 g/l
Maturing Potential	min. 10 years
Drinking Temp.	8-10°C

