



# MÜLLER

SEIT 1936

## RIED KREMSEK KOGEL GRÜNER VELTLINER 2025

The grapes originate from our Kremser Kogel vineyards. This single vineyard is located in the southern Kremstal Valley, near the small wine village of Hollenburger. It produces wines that are both beautifully fruity and subtly spiced. The climate is shaped by the Pannonian influences, combined with the cool night-time air currents from the northern Waldviertel.

### ORIGIN AND TERROIR

Krustetten, in the southern Kremstal, is home to our family – and to this Grüner Veltliner. The grapes thrive on calcareous conglomerate soils with glacial loess deposits. The cool hillside location further produces elegant, precise wines with varietal fruit character. The interplay of terroir and climate imparts the Grüner Veltliner its delicate spice and supple elegance – in short: a true sense of place you can taste.

### VINIFICATION

The grapes were selectively harvested and carefully processed. Swift pressing, without extended maceration, produced a fresh, fruit-forward must with subtle spice notes. Fermentation took place in temperature-controlled stainless steel tanks, ensuring the varietal character and aromas were perfectly preserved.

### TASTING NOTES

Bright green-yellow. Delicate white flowers and apple aromas on the nose. On the palate, clear fruit, elegant finesse, and a very fine, subtly saline-mineral finish.

### FOOD AND DRINK RECOMMENDATIONS

Versatile and lively, this wine pairs beautifully with classic Austrian dishes, light mains of white meat or fish, and fresh vegetables. It also proves an excellent companion to international cuisine, particularly Asian stir-fries and sushi.



<b>Quality Level</b>	Kremstal DAC
<b>Origin</b>	Ried Kremser Kogel
<b>Grape Variety</b>	Grüner Veltliner
<b>Alcohol</b>	12,5 %vol
<b>Residual Sugar</b>	1,4 g/l - dry
<b>Acidity</b>	5,5 g/l
<b>Maturing Potential</b>	2-3 years
<b>Drinking Temp.</b>	6-8°C

