



MÜLLER

SEIT 1936

RIED NEUBERG GRÜNER VELTLINER 2025

Delicate spice. Luscious texture. This Grüner Veltliner plays to its strengths – and to those of its origin: the Ried Neuberg, where deep loess and weathered rock define the soils.

ORIGIN AND TERROIR

The grapes originate from our Neuberg vineyard, a south-facing terraced site. The soil, composed of loess over calcareous weathered rock, provides ideal conditions for ripe fruit and elegant structure. This unique combination of location, soil, and climate gives the Grüner Veltliner its precision, delicate spice, and silky elegance—a true expression of its origin.

VINIFICATION

The grapes were carefully harvested at physiological ripeness, ensuring that only perfectly ripe fruit made it into the harvest boxes. After gentle pressing, the must was pre-clarified and fermented in temperature-controlled stainless steel tanks. The wine was subsequently racked and matured on the fine lees for several weeks before being filtered and bottled in March.

TASTING NOTES

Bright green-yellow in the glass. On the nose, elegant and layered, with aromas of ripe fruit such as green apple, complemented by delicate citrus and hayflower nuances. On the palate, clear and lively, with precise fruit, fine acidity, and a balanced, spicy-elegant finish.

FOOD AND DRINK RECOMMENDATIONS

This Grüner Veltliner is a charming companion to classic Austrian dishes, from Wiener Schnitzel to Tafelspitz, and pairs equally well with flavorful Asian cuisine. It's also a pleasure to enjoy on its own!



Quality Level	Kremstal DAC
Origin	Ried Neuberg
Grape Variety	Grüner Veltliner
Alcohol	13,0 %vol
Residual Sugar	1,8 g/l - dry
Acidity	5,4 g/l
Maturing Potential	3-5 years
Drinking Temp.	8-10°C

