MÜLLER

SEIT 1936

ELEMENTS

RIESLING

2025

A Riesling that's pure fun. There's fruit, there's acidity, balanced by a touch of residual sweetness. Together, it creates a light, easy-drinking wine with lovely minerality. We love it!

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. The combination of sunny days and cool nights promotes the lively fruit, delicate acidity, and precise minerality of this Riesling. Soils of deep clay, loess, gravelly conglomerate, and pebbles give the wine elegance, clarity, and a light, approachable flow.

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. The nose offers lovely stone fruit aromas, complemented by subtle citrus notes. On the palate, the wine is light and fresh, with lively acidity gently balanced by a touch of residual sugar. Clearly mineral, approachable, and great fun—perfect for any occasion.

FOOD AND DRINK RECOMMENDATIONS

This lively, off-dry Riesling is light and approachable—a wine that's pure fun. It pairs beautifully with fresh summer salads, light fish dishes, mild poultry, or aromatic, exotic cuisine such as Thai, Indian, or Vietnamese. Equally enjoyable on its own, it is a refreshing treat.

Quality Level	Qualitätswein
Origin	Niederösterreich
Grape Variety	Riesling
Alcohol	10,5 %vol
Residual Sugar	15,8 g/l - off dry
Acidity	9,1 g/l
Maturing Potential	2-3 years
Drinking Temp.	8-10°C

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