



MÜLLER

SEIT 1936

RIED GOLDBERG

RIESLING

2023 RESERVE

This Riesling goes all in. Ripe peach, a smooth, rounded texture, and structured acidity. Plus a subtle spice drawn from the conglomerate rock deep in the soils. Truly profound through and through.

ORIGIN AND TERROIR

The Hollenburger Goldberg site lies on the eastern edge of the Lusthausberg vineyard and is predominantly southwest-facing. The vines grow on calcareous, sandy-stony soils composed of conglomerates from the Hollenburger-Karlstetten formation, deposits of the ancient Traisen River from around 15 million years ago. The south-facing slope, set in a natural hollow, creates a particularly warm microclimate that promotes optimal ripening of the grapes. Riesling thrives on these soils, producing wines with a rounded body, intense aromatics, and pronounced complexity.

VINIFICATION

The grapes from the Goldberg site were harvested fully ripe and selectively. They were gently processed as whole clusters. Temperature-controlled fermentation in stainless steel tanks preserved the wine's delicate structure. The wine was then aged on fine lees in large wooden casks, allowing it to develop its structure, richness, and aromatic complexity to the fullest. It is bottled in July following the harvest and continues to mature in the bottle for another year before being released to the market in September, two years after the harvest.

TASTING NOTES

Medium to deep yellow. The nose reveals delicate aromas of white peach, yellow stone fruit, and pineapple, underlined by blossom honey and a hint of orange zest. On the palate, the wine is juicy, with subtle fruit sweetness, yellow tropical fruit, and a very creamy texture, supported by a refined, elegant acidity. The mineral finish lingers, giving the wine depth. Already approachable, it also has excellent aging potential.

FOOD AND DRINK RECOMMENDATIONS

This full-bodied Riesling pairs beautifully with spiced fish dishes, creamy mushroom or vegetable preparations, and aromatic, modern vegan cuisine such as roasted root vegetables, Asian bowls, or spiced lentil curries. With its elegance, finesse, and expressive aromatics, it is also the perfect wine for special moments—or simply to enjoy on its own. For best results, decant briefly to allow its full aroma to develop.



Quality Level	Kremstal DAC
Origin	Ried Hollenburger Goldberg
Grape Variety	Riesling
Alcohol	13,0 %vol
Residual Sugar	2,0 g/l - dry
Acidity	6,8 g/l
Maturing Potential	min. 15 years
Drinking Temp.	8-10°C

