



MÜLLER

SEIT 1936

KRUSTETTEN

RIESLING

2025

Krustetten. Home to our family—and to this Riesling. The cool, high-altitude climate lends elegance, while limestone and loess soils impart minerality and subtle spice. Origins you can taste.

ORIGIN AND TERROIR

Krustetten, in the southern Kremstal Valley, is home to our family—and to this Riesling. The grapes flourish on calcareous conglomerates with glacial loess deposits. The cool altitude fosters elegant, precise wines, highlighting clear fruit and subtle minerality. The harmony of terroir and climate gives the Riesling its finesse and expressiveness—an origin you can truly taste.

VINIFICATION

The grapes were selectively harvested and gently processed. Rapid processing without extended maceration produced a particularly fruity, fresh must with subtle spice. Fermentation then took place under controlled temperatures in stainless steel tanks, preserving the varietal character and aromas to their fullest.

TASTING NOTES

Bright yellow-green. On the nose, aromas of white peach, apricot, and yellow stone fruit are complemented by subtle citrus and exotic hints, with a touch of minerality. The palate is juicy and lively, featuring ripe peach and apple flavors balanced by fresh, racy acidity. The finish is elegant and mineral, with lemony-salty nuances and delicate hints of lime.

FOOD AND DRINK RECOMMENDATIONS

Pairs beautifully with fresh fish, seafood, white poultry, and light summer dishes. Especially harmonious with preparations featuring citrus, herbs, or delicate sauces—but equally delightful on its own.



Quality Level	Kremstal DAC
Origin	Krustetten
Grape Variety	Riesling
Alcohol	12,5 %vol
Residual Sugar	3,9 g/l - dry
Acidity	7,0 g/l
Maturing Potential	2-3 years
Drinking Temp.	8-10°C

