



MÜLLER

SEIT 1936

RIED LEITEN

RIESLING

2024

Cool climate. Grand Riesling. The Leiten site is perfect for this variety—on its steep, terraced slopes, the grapes can ripen for an exceptionally long time. This gives the Riesling its complexity, smokiness, and expressive character.

ORIGIN AND TERROIR

The grapes originate from the single vineyard Leiten in the southern Kremstal. The southeast, east, and south-facing slopes, with gradients of up to 25%, receive ample sunshine, yet the site remains cool: a small spring and the forest at the slope's end strongly influence the microclimate, creating pronounced day-to-night temperature swings. The steep, sparse soils of weathered rock and limestone encourage slow ripening of the deep-rooted vines, imparting clear minerality to the grapes. The plots are often small, allowing careful care for each vine. Year after year, these conditions yield grapes of perfect ripeness with intense, expressive aromas.

VINIFICATION

The grapes were harvested at peak physiological ripeness to fully develop their aromas. In the cellar, they were gently destemmed and pressed. Fermentation took place in temperature-controlled stainless steel tanks to preserve the delicate fruit and minerality. The wine was then aged on fine lees for several months, adding structure and body. It is bottled in July following the harvest and ready for sale from September, when it can fully express its character.

TASTING NOTES

Medium yellow-green to deep yellow. The nose reveals aromas of ripe apricot, yellow tropical fruit, with hints of blossom honey and a touch of saffron. On the palate, the wine shows a refined structure with juicy peach flavors, supported by a lively, elegant acidity. The mineral finish is long, with lingering lemony-salty nuances. This wine has excellent aging potential.

FOOD AND DRINK RECOMMENDATIONS

This full-bodied Riesling pairs beautifully with spiced fish dishes, creamy sauces, or hearty mushroom preparations. Its aromatic nuances also complement exotic cuisines, such as Iranian or Indian dishes. With its elegance and finesse, it is perfect for special moments of enjoyment—and equally delightful on its own. Serve in a larger glass and, if time allows, let it breathe briefly before drinking to fully reveal its aromas.



Quality Level	Kremstal DAC
Origin	Ried Leiten
Grape Variety	Riesling
Alcohol	13,0 %vol
Residual Sugar	2,1 g/l - dry
Acidity	6,9 g/l
Maturing Potential	min. 10 years
Drinking Temp.	8-10°C

