



MÜLLER

SEIT 1936

RIED SÜSSENBERG

PINOT NOIR

RESERVE 2023

Thanks to the warm microclimate of the Ried Süßenberg vineyard, this elegant Pinot Noir shows refined aromas of raspberry and cassis, complemented by subtle roasted notes. Pairs especially well with braised red meats, tender veal, or mushroom dishes!

ORIGIN AND TERROIR

The grapes for this wine originate from our Süßenberg vineyard, the oldest documented site in our portfolio, first planted with vines in 893 AD. Located in the eastern Wachau, the valley here begins to open, allowing the vines to enjoy full sun exposure for much of the day. Combined with soils rich in weathered rock, this vineyard provides ideal conditions for producing a powerful, age-worthy reserve, showcasing both structure and expressive fruit.

VINIFICATION

The grapes were carefully hand-selected, gently destemmed in the cellar, and underwent traditional maceration fermentation. After fermentation, the wine was pressed, and malolactic fermentation was completed under controlled conditions in stainless steel tanks. The young red wine then matured for 12 months in 225L and 300L oak barrels, 2nd and 3rd use only.

TASTING NOTES

Bright ruby red with intense color. The nose is very fine and elegant, revealing spicy nuances, hints of herbs, and a touch of chocolate. On the palate, the wine displays concentration and depth, dominated by raspberries, ripe cherries, and red berries, supported by silky tannins and refined oak. Mineral nuances complete the finish, adding length and vibrancy. A harmonious, powerful red wine that perfectly reflects the ripeness and warmth of the vintage.

FOOD AND DRINK RECOMMENDATIONS

This Pinot Noir pairs excellently with roasted poultry, beef fillet, lamb, or hearty braised dishes. Mushroom dishes, grilled vegetables, and mildly aged cheeses also complement its elegant structure and silky tannins. For optimal expression, a brief decanting and serving in a large glass is recommended.



Quality Level	Wachau DAC
Origin	Ried Süßenberg Mautern
Grape Variety	Pinot Noir
Alcohol	13,0 %vol
Residual Sugar	1,1 g/l - dry
Acidity	4,9 g/l
Maturing Potential	min. 10 years
Drinking Temp.	15-17°C

