



MÜLLER

SEIT 1936

SEKT AUSTRIA GROSSE RESERVE

RIESLING

The fully ripe Riesling grapes for our sparkling wine originate from vineyards around the Göttweiger Berg in the southern Kremstal. The vines are mostly planted on warm gravel soils with a substantial loess layer. The warm Pannonian climate from the east, combined with the microclimate of the Danube Valley, supports optimal ripening of the grapes.

ORIGIN AND TERROIR

For this sparkling wine, the grapes were harvested at full physiological ripeness and gently whole-bunch pressed. The base wine was fermented at controlled temperatures in stainless steel to preserve its fruit character. It was then traditionally bottled for the second fermentation and matured on the lees for over 40 months before being disgorged and finally bottled. The result is an exceptionally complex and elegant sparkling wine with a fine, persistent mousse and remarkable ageing potential.

VINIFICATION

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TASTING NOTES

Light golden with a pleasantly creamy mousse. The nose reveals delicate stone fruit aromas, complemented by subtle brioche and yeast notes. On the palate, lively with yellow fruit richness, refreshing acidity, and pronounced stone fruit character—an elegant, well-structured sparkling wine with depth, complexity, and excellent aging potential.

FOOD AND DRINK RECOMMENDATIONS

This premium sparkling wine is best enjoyed chilled at 8–10 °C. For optimal enjoyment, serve it in a wine glass rather than a traditional flute, allowing the fine bubbles, rich fruit texture, and complex aromas to fully develop. Perfect as an aperitif, it also pairs beautifully with light starters, fish dishes, or delicate cheese selections—and is equally elegant on its own for special occasions.



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| Quality Level | Sekt g.U. Große Reserve |
| Origin | Niederösterreich |
| Grape Variety | Riesling |
| Alcohol | 13,0 %vol |
| Residual Sugar | 6,3 g/l - dry |
| Acidity | 6,4 g/l |
| Maturing Potential | 4 years |
| Drinking Temp. | 6-8°C |

