



MÜLLER

SEIT 1936

RIED SÜSSENBERG

RIESLING

RESERVE 2023

Full-bodied and expressive. There's a lot in the glass: ripe peach and velvety honey notes on one side, bright acidity and minerality on the other. Together, they create the complexity of Wachau Riesling.

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 and gently processed into a delicate must. Fermentation was completed in stainless steel tanks under controlled conditions. After several months of maturation on fine lees, the wine was bottled in July of the following year. By September after harvest, it is ready to reveal its richness and elegance in the glass.

TASTING NOTES

Deep golden yellow in color. The nose reveals fully ripe Wachau apricots, candied mandarins, peach, blossom honey, and subtle hints of passion fruit. On the palate, the wine is juicy, concentrated, and elegant, with white stone fruit, fine acidity, and mineral depth. The finish is long, harmonious, and well-structured. Already approachable, yet refined and with excellent aging potential, it makes a charming companion to a variety of dishes.

FOOD AND DRINK RECOMMENDATIONS

This wine pairs with a wide range of dishes: rich sauces, spicy pasta, grilled vegetables, light cheese plates, or delicate poultry. Its mineral character makes it especially well-suited to spiced fish dishes and white meats in creamy sauces. It is also enjoyable on its own and perfect for special occasions. For optimal expression, a brief decanting and serving in a large glass is recommended. Best served at 8-10 °C.



Quality Level	Wachau DAC
Origin	Ried Süßenberg Mautern
Grape Variety	Riesling
Alcohol	13,0 %vol
Residual Sugar	7,1 g/l - dry
Acidity	7,1 g/l
Maturing Potential	min. 10 years
Drinking Temp.	8-10°C

