



MÜLLER

SEIT 1936

TROCKENBEERENAUSLESE

RIESLING

2023

This Trockenbeerenauslese, made from Riesling grapes of the Riede Leiten, displays intensely ripe notes of yellow tropical fruits. A fine acidity and an elegant, saline touch balance the sweetness. Exceptional aging potential!

ORIGIN AND TERROIR

The grapes originate from the Leiten vineyard site in the southern Kremstal. The slopes, which face southeast, east, and south, have an incline of up to 25% and receive plenty of sunshine, yet the site remains cool: a small spring and the forest at the end of the slope have a strong influence on the microclimate, creating pronounced temperature differences between day and night. The steep, sparse soils of weathered rock and limestone promote the slow ripening of the deeply rooted vines and give the grapes a clear minerality. The parcels are often small, allowing each vine to be tended to optimally. Year after year, grapes of perfect ripeness with intense aromas are produced here.

VINIFICATION

For this Trockenbeerenauslese, only the finest grapes, harvested as dried berries at peak ripeness, were carefully selected. Their natural concentration of sugars and aromas is the result of noble rot (*Botrytis*), which intensifies the grapes in a unique way. Fermented under controlled temperatures in stainless steel, the wine was allowed to mature in the cellar for several months, enabling it to fully develop its characteristic, complex bouquet.

TASTING NOTES

The wine shows a pale golden yellow color with green highlights. The nose displays fresh, fruity sweetness with typical Riesling aromas of citrus and green apple, accompanied by delicate honey notes. On the palate, the fruit is supported by lively acidity and a subtle, elegant saline character. The wine is well-balanced and shows strong potential for further aging.

FOOD AND DRINK RECOMMENDATIONS

Serve this sweet wine well-chilled at 8–10 °C to fully appreciate its elegance and intensity. It pairs exquisitely with desserts such as fruit tarts, custards, or delicate pastries, and also harmonizes beautifully with flavorful or mature cheeses. Perfectly balanced on its own, it offers a luxurious and memorable finale to any meal.



Quality Level	Prädikatswein
Origin	Ried Leiten Krustetten
Grape Variety	Riesling
Alcohol	9,5 %vol
Residual Sugar	191 g/l - sweet
Acidity	9,0 g/l
Maturing Potential	min. 20 years
Drinking Temp.	8-10°C

