



# MÜLLER

SEIT 1936

## RIED LUSHAUSBERG

### WEISSER BURGUNDER

#### Reserve 2016

Weißburgunder, just the way we like it. Mineral, spicy, and elegant. Shaped by its origin: the terraced slopes of the Lusthausberg site, where limestone and conglomerate dominate the soils.

#### ORIGIN AND TERROIR

The grapes originate from our Lusthausberg vineyard. The long, terraced slopes face northwest and north toward the Danube Valley, receiving ample sunlight. The soils are primarily loess, with areas where the underlying conglomerates of the Hollenburg-Karlstetten formation emerge. This 15-million-year-old rock, composed of limestone, quartz, and mica, was deposited here by a precursor of the Traisen River. The combination of calcareous soils and ideal exposure provides perfect conditions for the Weißer Burgunder, allowing its floral bouquet on the nose and ripe pear notes on the palate to fully express themselves.

#### VINIFICATION

The grapes were selectively harvested and gently pressed after a short maceration period. Temperature-controlled fermentation took place in stainless steel tanks. The wine was then aged on fine lees in both stainless steel and large wooden casks. After bottling, it was allowed to rest for another year in the bottle before release, allowing structure, richness, and aromas to develop harmoniously.

#### TASTING NOTES

Pale yellow. The nose reveals delicate spice and tobacco notes, a hint of mango, and nuances of candied fruit and nuts. On the palate, the wine is juicy and elegant, with ripe pear and passion fruit flavors, subtle fruit sweetness, and a pleasing density. The mineral finish adds length, making it a harmonious companion to a wide range of dishes.

#### FOOD AND DRINK RECOMMENDATIONS

This elegant Weißburgunder pairs beautifully with creamy pasta dishes, risotto, mildly spiced poultry, or steamed fish. It also complements roasted vegetables and light Asian cuisine perfectly. Thanks to its richness, freshness, and delicate fruit aromas, it is equally enjoyable for special moments—or simply on its own. Best served in a Burgundy glass to showcase its aromas and elegance.



<b>Quality Level</b>	Qualitätswein
<b>Origin</b>	Ried Kremser Lusthausberg
<b>Grape Variety</b>	Weißer Burgunder
<b>Alcohol</b>	13,0 %vol
<b>Residual Sugar</b>	2,4 g/l - dry
<b>Acidity</b>	4,8 g/l
<b>Maturing Potential</b>	3-8 years
<b>Drinking Temp.</b>	8-10°C

