MÜLLER

SEIT 1936

FROM SINGLE-VINEYARD EXCELLENCE TO PRECISON IN THE GLASS.

HAND-CRAFTED, IN THE TRUEST SENSE.

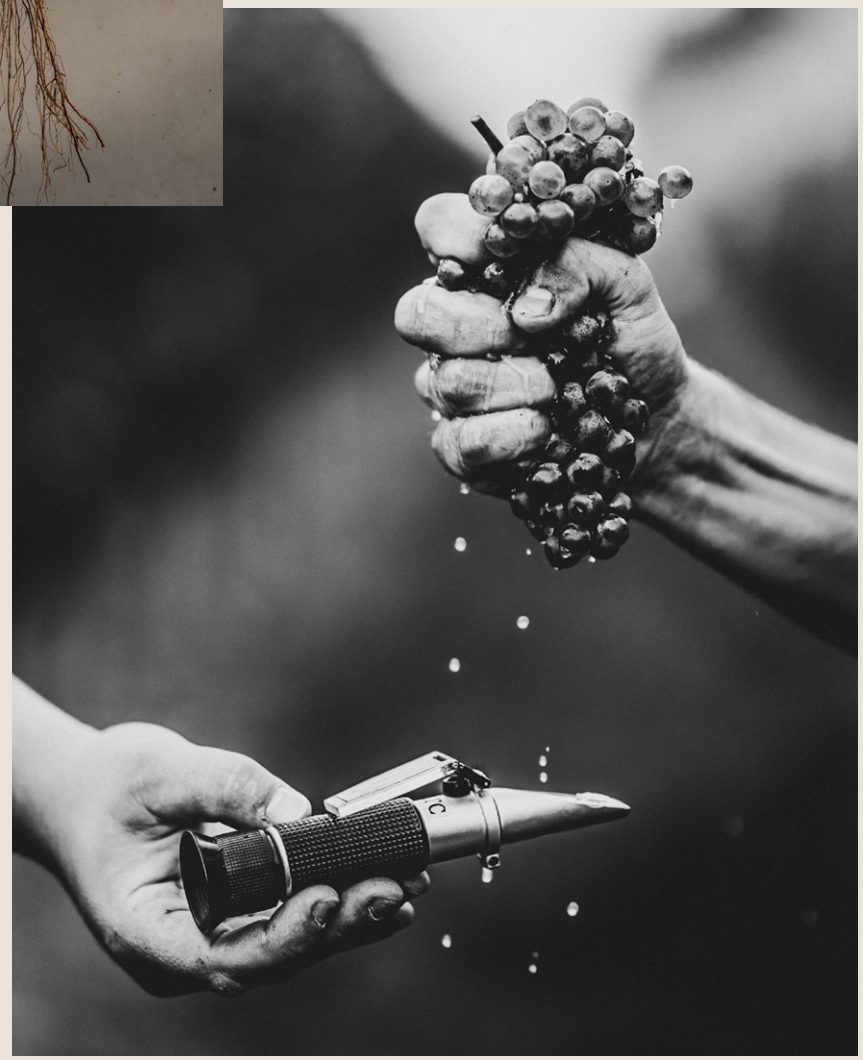
We take the craft of winemaking seriously.
That's exactly why we have so much fun doing it!



Welcome to Weingut Müller in Krustetten. We mean that from the bottom of our hearts! As a family-run estate, winemaking is deeply personal. Two generations work closely together every day — with a third pitching in. That makes a grand total of twelve Müllers on the estate. Believe us, you won't find this constellation anywhere else.
We are often asked who the boss is. We have a clear answer: the wine.
The wine sets the rhythm here. The work in the vineyard, the innovation in the cellar, the experience around the wine, the fruit orchards, and the grain fields—it's all part of one vital cycle.
We take this concept even further: our winemaking doesn't start in the vineyard; it begins in our very own vine nursery. You can't get more rooted in the craft than that — a tradition we've proudly maintained since 1936, the founding year of both the winery and the nursery. Our Lesehof (historical wine farm) even traces its history back to the year 1270.



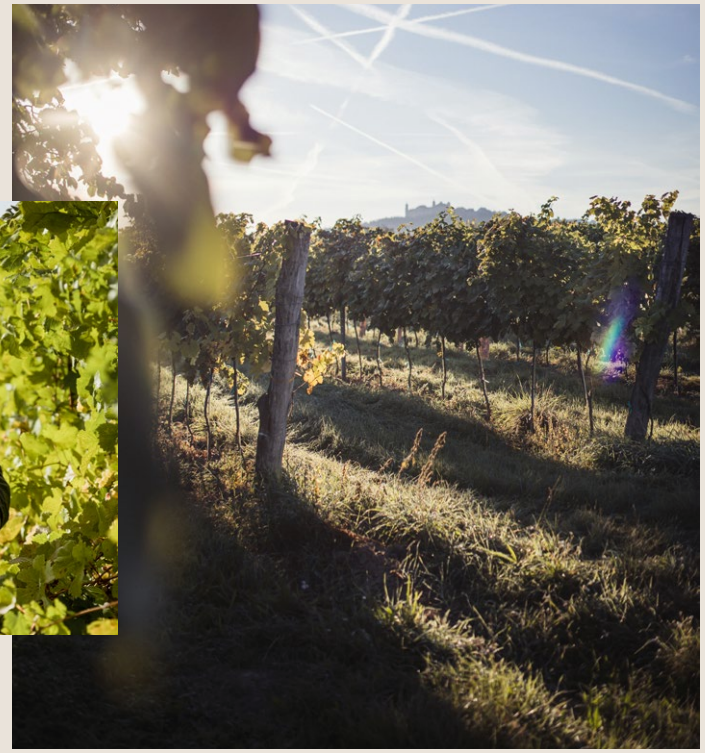
Winery. Vine Nursery. Agriculture.
A Seamless Cycle.



FROM YOUNG ROOTS. TO GREAT WINES.

From our own vine nursery to the rare vintages in the cellar, every single step is in the hands of our family.





THE RHYTHM-SETTER: THE WINE

Consistency is one of our most important values, we reliably develop something new.

Our vineyards are part of our family. That's why they receive our full attention all year around. It's here that quality and character are born — qualities we carry uncompromisingly into every bottle. Our wines are like us —‡ each has its own distinct personality, but all are unmistakably Müller. Each bottle conveys a message true to its origin.You can rely on us. Despite our commitment to consistency, we never stand still — our family dynamics wouldn't allow it! That's why we are constantly introducing new things: Wines like Collage® in white and red — fresh and fruity. The Hofwerk series, putting the grape variety front and center. Even non-alcoholic products from our grapes, like Blanc Zero — a crisp alternative to our classic sparkling wines. Yet, our main focus remains on wines that are true to their origins. Unmistakable expressions that tell the story of the region, the village, or the single vineyard (Ried) where they were grown.

Sustainably Certified Since 2015

We are proud to carry the NACHHALTIG AUSTRIA (Sustainable Austria) seal of approval. This is the result of many individual steps:In the vineyard, we rely on sloped terraces and cover crops to support insect populations. Or, as we like to say, "more life to the party!" This actively promotes biodiversity and soil health — as does our use of compost.

The sun provides our energy, thanks to photovoltaic panels on the roof. To minimize energy consumption, our wine cellar is built directly into the hillside. Fairness and cooperation are inherent in our family-run business — a core criterion of this certification. We wouldn't have it any other way!



Wines in "Sand"

Wines with a light label are those that are light and vibrant in the glass — typically matured classically in stainless steel tanks.

Wines in "Quartz Blue"

Our wines with the quartz-blue label are among the most complex vines of the region. Deeply rooted in their terroir, they tell the unique, powerful stories of their origin.

We gladly let the wine lead the way. It calls the shots here—vinum est dominus. Behind it stands an entire line-up of Müllers. All sharing the same great passion for winemaking. Each with their own unique strengths.



Fernanda, Stefan, Martha, Gertrude, Martin, Laurenz, Diana, Therese, Leopold, Leopold senior, Josefina, Verena





EVERY CUT.
EVERY STEP.

Everything is in the hands of our family.
The Who's Who.

Müller x 12. All for the Wine.
Martin Müller, our Cellar Master, is responsible for the vinification of the wines. Leopold uses this as a good excuse to be out and about, connecting with our partners across Austria. Diana focuses on the international stage: Paris, Düsseldorf, Tokyo and beyond.
Stefan and Laurenz are outside caring for our vineyards — from the young roots in the nursery to the oldest vines in our Kremstal and Wachau locations. It's rumored they know every single vine personally.
Martha steers the estate's affairs from the office, supported by Therese, who shares our news on social media.
None of this would be possible without Verena, who leads our seasonal wine restaurant (*Heuriger*) kitchen in the spirit of homemade goodness. The youngest, Fernanda and Josefina, are in the middle of all the action. As are the grandparents, Gertrude and Leopold Senior. Once a vintner, always a vintner.

Homemade Delights & The *Heuriger*

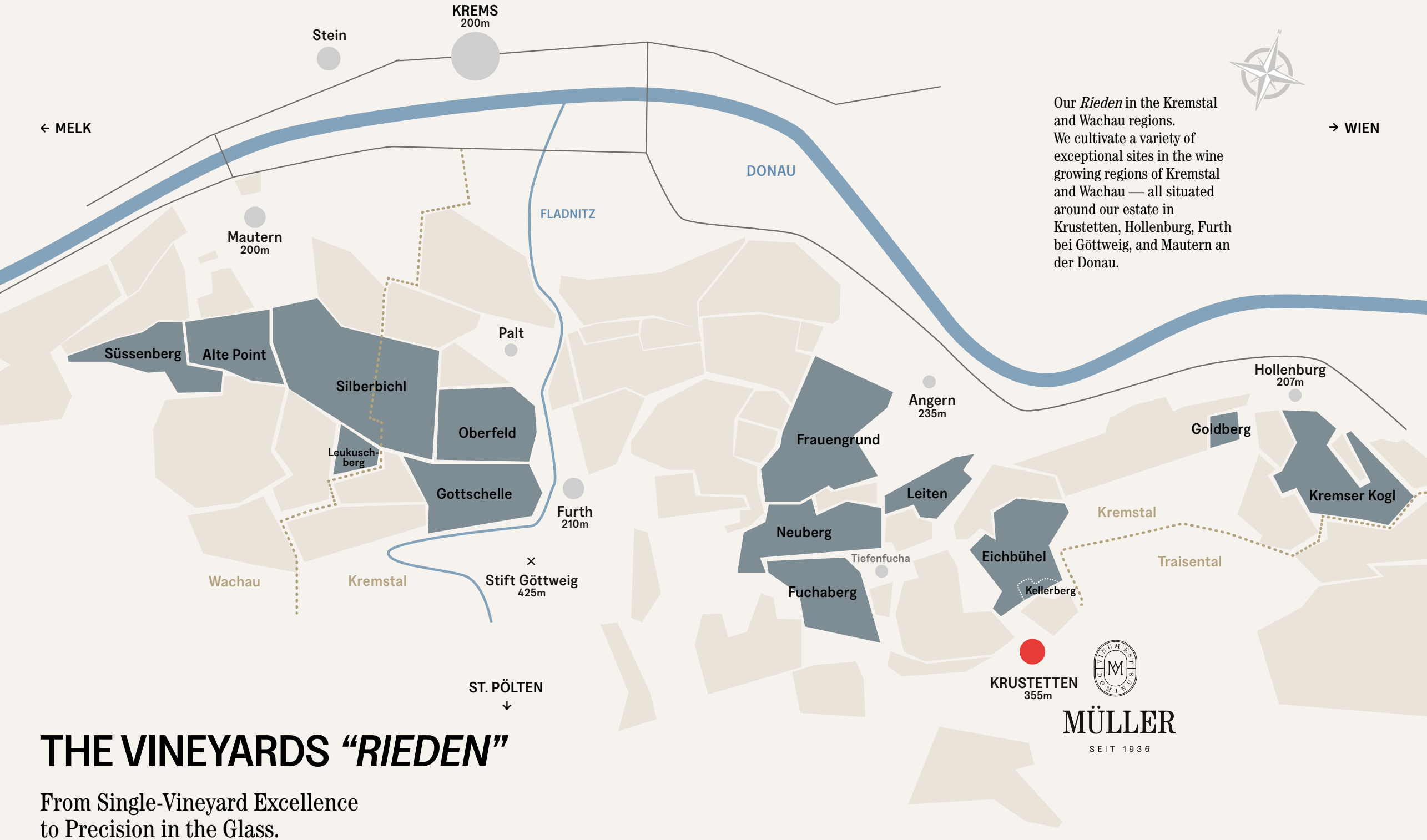
Our estate functions like one big cycle. Granted, it sometimes feels a bit like a beehive, it's so lively! Especially when we run our *Heuriger* (seasonal wine restaurant). And yes, our food is homemade, too: the Blunz'n (blood sausage), the roast pork, the pâtés, and the salads. We open the doors of our Heuriger four times a year and are consistently proud to be honored as the best TOP-*Heuriger* in Kremstal.

Our estate also includes grain fields and apricot and apple orchards. The bread at the *Heuriger* is baked with our own flour. The apricots end up in Verena's preserves and scrumptious, airy cakes, but we also turn them into apricot nectar and fine spirits. You can buy our fresh apricots directly from the farm — sign up for our newsletter to know when it's ripe and when the next *Heuriger* starts.





THE WINE IS THE STAR OF THE SHOW BUT THE APRICOT PLAYS AN IMPORTANT SUPPORTING ROLE



Our *Rieden* in the Kremstal and Wachau regions.
We cultivate a variety of exceptional sites in the wine growing regions of Kremstal and Wachau — all situated around our estate in Krustetten, Hollenburg, Furth bei Göttweig, and Mautern an der Donau.

THE VINEYARDS *"RIEDEN"*

From Single-Vineyard Excellence
to Precision in the Glass.

OUR PUZZLE HAS 384 PIECES AND WE SOLVE IT EVERY

That’s approximately how many small parcels we cultivate in Kremstal and Wachau.



384 small parcels: This figure, like everything else here, is always in motion. This diversity of sites, microclimates, and soils — all connected by the Danube — gives rise to complex, layered wines. This depends on where they grow: on deep loess, weathered soil conglomerates, or the sparse primary rock soils of our higher-altitude sites. The altitude of our vineyards can vary dramatically — from 200 to 400 meters —creating exciting contrasts. Around Krustetten, two climate zones converge: Pannonian and Continental.

Cool air masses from the Waldviertel and Dunkelsteinerwald ensure large temperature swings between day and night — the perfect foundation for fresh, elegant wines. Altitude and proximity to the Danube are also critical factors influencing each specific microclimate. While Grüner Veltliner and Riesling set the tone, grape diversity is important to us. We also grow Gelber Muskateller, Sauvignon Blanc, Zweigelt, and indigenous varieties like Neuburger. Pinot Blanc and Chardonnay also thrive in Kremstal.

RIED EICHBÜHEL – KRUSTETTEN



One of the highest and coolest sites in the southern Kremstal, Grüner Veltliner can ripen slowly and consistently here. We personally re-cultivated the sloped terraces on this unique, ice-age, calcareous conglomerate soil.

RIED LEITEN – KRUSTETTEN

Countless small parcels stacked atop one another form a magnificent whole. The slope is so steep that some terraced rows are only a few feet wide. Large temperature differences make these wines especially aromatic. Perfect for Riesling!



RIED GOTTSCHELLE – FURTH BEI GÖTTWEIG



One of the Kremstal’s most significant and contrasting sites. While many areas boast meters of deep, ice-age loess, others are dominated by crystalline subsoil — like the steep terraces of our estate.



KREMSTAL

Exciting Contrasts, The Danube Always in Sight.

The wine region surrounds Krems an der Donau, a city with over a thousand years of history. Here in the southern Kremstal, the Danube is always in view, ensuring constant air movement. Our vineyards are clustered around the wine villages of Krustetten, Hollenburg, and Furth bei Göttweig.
The soils are diverse: Danube gravel, primary rock, and the calcium-rich loess, whose often meter-high walls are home to small animals and birds. Did you know that the southern Kremstal has one of the largest population of bee-eaters?

VINUM EST BONUM

WACHAU

World-Renowned Winemaking Tradition.

The Wachau is world-famous for its dry white wines and its miles of ancient dry-stone terraces. Our vineyards are located at the eastern end, south of the Danube, around the wine town of Mautern an der Donau.
Here we grow Grüner Veltliner, Riesling, and Pinot Noir — vinified in the regional style and bottled as Wachau DAC. Above all, the sparse primary rock soils of the thousand-year-old Süßenberg, Alte Point, and Leukuschberg sites make the wines from this area exceptionally mineral and versatile.

EXPERIENCE WINE

THE *HEURIGER*



We host our traditional Heuriger four times a year. In the summer, we open our shady courtyard — open daily from 3 PM when the “ausg’steckt” sign is out!

All Events & Online-Shop:
www.weingutmueller.at

Subscribe to our newsletter!

EVENTS



At the *Kremstal Spring* Wine Festival we present the new vintage in grand style. With our *Bottle Beats* event, we celebrate wine in the summer, right in the heart of the Eichbühel vineyard.

DIRECT SALES



Our wines are available in our online shop or directly from the estate:

Monday to Friday:
8 AM – 12 PM & 1 PM – 5 PM
Hollenburger Straße 12
3508 Krustetten
+43 2739 / 2691
info@weingutmueller.at

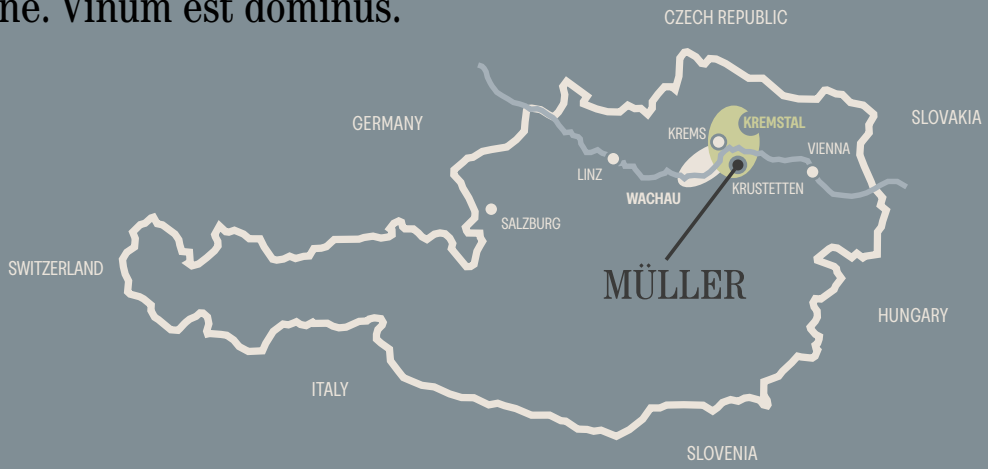
Photography: Robert Herbst, Martina Siebenhandl, Chris Laistler, Heidi Pein
Konzept & Gestaltung: FRIEDL UND SCHMATZ GesmbH & Co KG



MÜLLER

SEIT 1936

Every detail is in the hands of the family. From the vine nursery to the rarities in the cellar. The love of crafting wine drives us, and the passion for creation unites us. All for the wine. Vinum est dominus.



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