



MÜLLER

SEIT 1936

ALTE POINT GRÜNER VELTLINER 2025

Typical Wachau. A Grüner Veltliner from the crystalline soils of the Ried Alte Point vineyard. Elegant and expressive, with smooth texture and subtle spice. Never loud, always refined, with delicate undertones.

ORIGIN AND TERROIR

The grapes for this Grüner Veltliner originate from our Alte Point vineyard, situated in the eastern Wachau near Mautern. This sun-drenched basin provides a warm microclimate that promotes optimal grape ripening, while the soils, composed of weathered rock, impart a distinctive minerality to the wine. Beneath the surface, warm gravel deposits from an ancient Danube riverbed contribute structure and depth. The result is a Grüner Veltliner of precision and elegance, combining expressive fruit, mineral clarity, and a refined sense of place.

VINIFICATION

The grapes were carefully hand-selected, gently destemmed, and immediately pressed to preserve their fresh fruit character and delicate spice. Fermentation is completed in temperature-controlled stainless steel tanks. After a brief maturation on fine lees, the wine is raked, filtered, and kept in stainless steel until bottling to maintain its clarity, fruitiness, and elegance.

TASTING NOTES

A bright green-yellow wine with a clear, lively color. The nose offers delicate floral notes, while the palate is elegant, finely structured, and juicy, with a smooth, inviting flow. The finish hints at green apple, beautifully complemented by the signature gentle spice of Veltliner. An expressive and aromatic wine, showcasing classic finesse and effortless drinkability.

FOOD AND DRINK RECOMMENDATIONS

This wine pairs well with Wiener Schnitzel, roast pork, cold platters featuring ham and meat specialties, grilled vegetables, vegetarian tapas, or fresh salads. It is also enjoyable on its own, where its freshness and elegance can be fully appreciated.



Quality Level	Wachau DAC
Origin	Ried Alte Point Mautern
Grape Variety	Grüner Veltliner
Alcohol	13,0 %vol
Residual Sugar	2,0 g/l - dry
Acidity	5,7 g/l
Maturing Potential	2-3 years
Drinking Temp.	6-8°C

