



MÜLLER

SEIT 1936

GRÜNER VELTLINER

HOFWERK

2025

Grüner Veltliner, thoroughly classic. Fresh apple and delicate spice. Typical of the variety that defines Hofwerk wines. Crafted with care, processed and produced at our family's vineyard.

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. The interplay of warm days and cool nights imparts Grüner Veltliner with its signature fruitiness and freshness. Influences from the Danube River, along with the rich loam and loess soils, further contribute to its distinctive character.

VINIFICATION

The grapes were selectively harvested and carefully processed. Swift pressing, without extended maceration, produced a fresh, fruit-forward must with subtle spice notes. Fermentation took place in temperature-controlled stainless steel tanks, ensuring the varietal character and aromas were perfectly preserved.

TASTING NOTES

Bright green-yellow. Fresh apple aromas and delicate spice on the nose. Lively on the palate with juicy apple fruit and a subtly spicy finish. A true classic!

FOOD AND DRINK RECOMMENDATIONS

A versatile companion – perfect with Austrian cuisine, fresh salads, light starters, or grilled vegetables. Equally enjoyable on its own as a refreshing aperitif on sunny days, our Grüner Veltliner Hofwerk brings pure delight.



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| Quality Level | Qualitätswein |
| Origin | Niederösterreich |
| Grape Variety | Grüner Veltliner |
| Alcohol | 12,5 %vol |
| Residual Sugar | 1,7 g/l - dry |
| Acidity | 6,0 g/l |
| Maturing Potential | 2-3 years |
| Drinking Temp. | 6-8°C |

