



MÜLLER

SEIT 1936

SEKT AUSTRIA GRÜNER VELTLINER

Grüner Veltliner, typical of our region, and perfect for a classic, fruit-forward sparkling wine like this one. Everyone loves it—not just as an aperitif!

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. The interplay of sunny days and cool nights lends the wine lively freshness and delicate fruit. Mineral-rich soils of gravel and weathered rock, together with the influence of the Danube, shape its clear and vibrant character.

VINIFICATION

For this sparkling wine, the grapes were harvested at full physiological ripeness and gently whole-bunch pressed. The base wine was fermented at controlled temperatures in stainless steel to preserve its vibrant fruit character. It then underwent a second fermentation according to the Charmat method and matured on the lees for nine months before being filtered and bottled under pressure. The result is a lively, aromatic sparkling wine with fine, elegant bubbles.

TASTING NOTES

Light yellow with fine, persistent bubbles. The nose shows fruity notes of green apple and citrus, complemented by subtle hints of white pepper. On the palate, lively and fresh, with vibrant acidity, clear fruitiness, and typical Grüner Veltliner character—an elegant, balanced sparkling wine with excellent structure.

FOOD AND DRINK RECOMMENDATIONS

Diesen Sekt genießt man am besten gut gekühlt bei 6–8°C. Er eignet sich perfekt als Aperitif, harmoniert aber auch hervorragend mit leichten Vorspeisen, frischen Salaten oder milden Fisch- und Meeresfrüchtereichten. Sein fruchtiger, lebendiger Charakter macht ihn außerdem zu einem unkomplizierten Begleiter für gesellige Momente.



Quality Level	Sekt g.U.
Origin	Niederösterreich
Grape Variety	Grüner Veltliner
Alcohol	12,5 %vol
Residual Sugar	10,1 g/l - dry
Acidity	6,0 g/l
Maturing Potential	2-4 years
Drinking Temp.	5-7°C

