



GELBER MUSKATELLER

HOFWERK

2025

Fresh and fragrant. Notes of lemon zest and elderflower. Our Gelber Muskateller has a sunny character—just like us! Typical of the variety, which takes center stage in our Hofwerk wines.

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. The combination of warm days and cool nights gives the Gelber Muskateller its characteristic aromatic fruit and lively freshness. The deep clay and loess soils, along with the influence of the Danube, contribute further to its elegant, clear character.

VINIFICATION

The grapes for the Gelber Muskateller were selectively harvested and gently processed. After a 10-hour maceration period, which allowed the full aromas to develop, they were swiftly pressed, producing a particularly fruity, fresh must. Temperature-controlled fermentation in stainless steel tanks preserved the varietal Muskateller character to the fullest.

TASTING NOTES

Bright yellow-green. The nose reveals aromas of white roses, lemon zest, delicate herbal spice, and hints of white tropical fruit. On the palate, the wine shows medium body with integrated acidity, fruity sweetness reminiscent of lychee, and a subtle touch of apple on the finish. A sunny, light Gelber Muskateller, delightful to enjoy.

FOOD AND DRINK RECOMMENDATIONS

This fresh, aromatic Muskateller pairs beautifully with light starters, summer salads, steamed or grilled fish, and mildly spiced poultry. It also complements exotic, flavorful dishes such as Thai, Vietnamese, or mildly spiced Indian cuisine. Thanks to its vibrant freshness and fruity aromatics, it is also perfect as a solo sipper.



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

