



MÜLLER

SEIT 1936

GELBER MUSKATELLER SPARKLING

Our Gelber Muskateller Sparkling has a sunny personality—just like us. Fresh and aromatic, with notes of lemon zest and elderflower, and a delicate sparkle. Simply a perfect aperitif.

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. Sunny days and cool nights impart the wine with lively freshness and delicate fruit. Mineral-rich soils of gravel and weathered rock, along with the influence of the Danube, shape its clear and refreshing character.

VINIFICATION

For this sparkling wine, the grapes were carefully selected and pressed into a fruit-forward Gelber Muskateller base wine. The wine was gently carbonated in a pressurized tank before being bottled under counter-pressure, preserving its delicate aromas. The result is a fresh, aromatic sparkling wine with lively, fine bubbles—perfect for lighthearted moments of enjoyment.

TASTING NOTES

Light yellow with fine, persistent bubbles. The nose reveals delicate aromas of elderflower and yellow grapes. On the palate, it is light, lively, and fruit-forward, lifted by refreshing acidity—a bright, approachable sparkling wine for any occasion.

FOOD AND DRINK RECOMMENDATIONS

This wine is best enjoyed well chilled (6–8 °C) as an aperitif, but it also pairs beautifully with light starters, fresh salads, or delicate small dishes.



Quality Level	Schaumwein
Origin	Niederösterreich
Grape Variety	Gelber Muskateller
Alcohol	12,0 %vol
Residual Sugar	19,0 g/l - dry
Acidity	6,1 g/l
Maturing Potential	2 years
Drinking Temp.	6-8°C

