



MÜLLER

SEIT 1936

HOFWERK

RIESLING

2025

Riesling, very classic. You can taste the fresh lemon zest and peach. Typical for the grape variety that is the focus of our Hofwerk wines. Characterized by craftsmanship, produced at our family's vineyard.

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our winery. The interplay of warm days and cool nights promotes the Riesling's typical fruitiness, fine acidity, and mineral precision. The soils, consisting of deep loam, loess, gravelly conglomerate, and gravel, shape its elegant, clear character.

VINIFICATION

The grapes were selectively harvested and gently processed. Quick and careful handling, without long maceration times, resulted in an especially fruity, fresh must with delicate fruit notes. Fermentation then took place at a controlled temperature in stainless steel tanks, allowing the varietal aromas to be optimally preserved.

TASTING NOTES

Bright greenish-yellow in the glass. Delicate aromas of stone fruit and citrus on the nose. Juicy peach fruit on the palate, supported by lively freshness. Balanced elegance on the finish.

FOOD AND DRINK RECOMMENDATIONS

An elegant Riesling that delights both as a refined aperitif and as a versatile food companion. It pairs beautifully with light dishes such as steamed or grilled fish, seafood, white poultry, fresh salads, and mild cheeses.



Quality Level	Qualitätswein
Origin	Niederösterreich
Grape Variety	Riesling
Alcohol	12,5 %vol
Residual Sugar	3,4 g/l - dry
Acidity	6,3 g/l
Maturing Potential	2-3 years
Drinking Temp.	6-8°C

