



MÜLLER

SEIT 1936

ROSÉ HOFWERK 2025

Tastes like summer and good vibes. Our Rosé dances lightly in the glass, with fresh wild strawberry aromas. Crafted with care at our family estate, it's a Rosé made to enjoy—fresh, lively, and full of character.

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. The combination of sunny days and cool nights gives the wine its lively freshness and delicate fruit. The mineral-rich soils of gravel and weathered rock, along with the influence of the Danube, shape its clear and invigorating character.

VINIFICATION

For this Rosé, the grapes were gently pressed. Temperature-controlled alcoholic fermentation took place in stainless steel tanks to preserve the fresh, fruity aromas. The result is a lively, fruit-forward wine with invigorating freshness.

TASTING NOTES

Bright, pale pink with fresh aromas of raspberry, strawberry, and delicate florals. Lively and juicy on the palate, with crisp acidity and approachable, fruit-forward character. A refreshing Rosé perfect for sunny days, casual sipping, or pairing with light dishes.

FOOD AND DRINK RECOMMENDATIONS

This Rosé is best enjoyed well chilled at 8–10°C. It pairs beautifully as an aperitif, with light starters, fresh salads, grilled vegetables, or delicate fish dishes. Equally refreshing on its own, it's perfect for relaxed, enjoyable moments.



Quality Level	Qualitätswein
Origin	Niederösterreich
Grape Variety	Rosé
Alcohol	12,0 %vol
Residual Sugar	dry
Drinking Temp.	8-10°C

