

# Diana 2016

## Zweigelt, Cabernet Sauvignon & Merlot



### Weingut Müller

Our family's estate is located in the southern Kremstal and is managed by Stefan and Leopold Müller. The responsibilities are clearly structured: Stefan is the vineyard manager and Leopold is winemaker and sales manager. Our philosophy is to produce wine in harmony with nature, due to that we want to use the individual conditions of each single vineyard. Considering these important factors, we give the grapes the highest chance to develop physiological ripeness, so that they grow to the perfect foundation for our typical white and red wines. Wine making is not something we do only for a living, rather it is the passion of our family to bring the fine aromas from the vineyard with a minimum of influence into the bottle. Our principle is simple: The secret of our quality is rooted in the vineyards.

### Origin and Terroir

The grapes for this blend originate from our sustainable managed vineyards around the Göttweiger Berg in the southern Kremstal. The hills surrounding the Göttweiger Berg provide diverse soil and micro-climatic conditions. With its mixture of deep "Löss" and chalky weathered rock, the vineyard area Göttweiger Berg of the southern Kremstal region offers ideal conditions for fruity, variety specific wines.

### Wine Making

The varieties blended in the Cuveé Diana are Zweigelt, Cabernet Sauvignon and Merlot. The grapes were harvested in October. The grape material was destemmed and a classic must fermentation started. After the fermentation was completed and the wine was stored and matured in small oak barrels for 16 month.

### Wine Description

Ruby color in the glass, beautiful scents of berries and fine spices develop in the nose, nice tannin tones, powerful and substantial on the palate; a full-bodied blend with aging potential.

alcohol: 13,5 %vol  
residual sugar: 1,0 g/l – dry  
acidity: 5,4 g/l

### Drink and Meal Recommendation

Stored best at 15 - 17° C  
Aging Potential: at least 15 years

This Cuveé pairs well with hearty meat dishes like Steak. It also harmonizes venison and any kind of mushroom dish.

### Awards 2019

Falstaff 91 Pt.

