



# MÜLLER

SEIT 1936

## COLLAGE IN ROT

A red wine that's pure fun. Vibrant, fruit-forward—and best served lightly chilled. A blend of different vintages and grape varieties, including Zweigelt, Sankt Laurent, Cabernet Sauvignon, and Blaufränkisch. Ein Rotwein, der einfach Spaß macht. Vibrierend, fruchtbetont – und am besten leicht gekühlt serviert. Eine Collage verschiedener Jahrgänge und Rebsorten wie Zweigelt, Sankt Laurent, Cabernet Sauvignon und Blaufränkisch.

### ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. The interplay of sunny days and cool nights gives the Zweigelt its characteristic fruitiness and subtle elegance. The influence of the Danube, along with deep clay and loess soils, also shapes its rounded, velvety character.

### VINIFICATION

In the cellar, the selectively harvested grapes were destemmed and underwent a traditional maceration fermentation, during which alcoholic fermentation and malolactic fermentation occurred simultaneously. After approximately three weeks, the wine was pressed and further aged before being bottled.

### TASTING NOTES

Medium ruby garnet. Fresh aromas of raspberry and sour cherry on the nose. On the palate, crisp berry fruit continues, perfectly balanced with subtle oak—trendy, modern, and effortlessly enjoyable.

### FOOD AND DRINK RECOMMENDATIONS

Served lightly chilled at 14–16°C, this wine reveals its fresh berry aromas and vibrant character. Perfect with light meat dishes such as roasted poultry, veal, or tender pork ribs, as well as vegetarian dishes like ratatouille, mushroom pans, or fresh salads. It also pairs beautifully with a selection of cheeses, from goat cheese to mild hard cheeses. Naturally, it's equally enjoyable on its own.



<b>Quality Level</b>	Qualitätswein
<b>Origin</b>	Niederösterreich
<b>Grape Variety</b>	ZW, SL, CS, BF, ...
<b>Alcohol</b>	13,0 %vol
<b>Residual Sugar</b>	2,0 g/l - dry
<b>Acidity</b>	5,4 g/l
<b>Maturing Potential</b>	5 years
<b>Drinking Temp.</b>	14-16°C

