



# MÜLLER

SEIT 1936

## DIANA

CUVEÉ (ZW, ME, CS)

2020

Structure and elegance. The finest qualities of Zweigelt, Cabernet Sauvignon, and Merlot come together in one wine. Time in barrique adds another dimension. Dark berries, fine tannins—yes, this one also develops beautifully with age!

### ORIGIN AND TERROIR

This cuvée is composed of Zweigelt, Merlot, and Cabernet Sauvignon. The grapes for this red wine originate from vineyards surrounding our estate. The vines are mostly planted on warm gravel soils with a substantial loess layer. The warm Pannonian climate from the east, combined with the microclimate of the Danube Valley, supports optimal ripening of the grapes.

### VINIFICATION

This cuvée is made from carefully selected, fully ripe grapes. After gentle destemming, the wine underwent traditional maceration fermentation, with malolactic fermentation closely monitored in stainless steel. It then matured for 24 months in 225 L and 300 L barrels (two-thirds used, one-third new oak), allowing the flavors and structure to fully develop. The result is a rich, elegant red with beautifully layered aromas, perfect for enjoying with hearty dishes—or on its own.

### TASTING NOTES

Deep ruby garnet. The nose is rich with black and red berry aromas, hints of cassis, cherry, and plum, along with subtle spice and lightly toasted oak. On the palate, complex and structured, with juicy sour cherry jam, well-integrated ripe tannins, balanced acidity, and a refreshing coolness. A powerful, harmonious cuvée with depth, concentration, and excellent aging potential.

### FOOD AND DRINK RECOMMENDATIONS

This cuvée reveals its full aroma when decanted before serving. A large red wine glass enhances the expression of its complex fruit and spice notes, as well as its elegant tannins. A perfect companion to dark meat dishes with rich sauces, game, and mushroom dishes. Even without food, this cuvée is an ideal wine for special occasions and indulgent moments.



<b>Quality Level</b>	Qualitätswein
<b>Origin</b>	Niederösterreich
<b>Grape Variety</b>	Cuvée (ZW, ME, CS)
<b>Alcohol</b>	13,5 %vol
<b>Residual Sugar</b>	1,0 g/l - dry
<b>Acidity</b>	5,6 g/l
<b>Maturing Potential</b>	min. 15 years
<b>Drinking Temp.</b>	15-17°C

