



MÜLLER

SEIT 1936

ROSÉ SPARKLING

Brings sunny vibes to the glass! Our Rosé Sparkling delights with delicate bubbles and aromas of fresh wild strawberries. Simply a perfect aperitif.

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. Sunny days and cool nights impart the wine with lively freshness and delicate fruit. Mineral-rich soils of gravel and weathered rock, along with the influence of the Danube, shape its clear and refreshing character.

VINIFICATION

For this sparkling Rosé, the grapes were selectively harvested and pressed into a fruit-forward base wine. The wine was carbonated in a pressurized tank before being bottled under counter-pressure. The result is a fresh, aromatic sparkling wine with lively bubbles—perfect for carefree moments of enjoyment.

TASTING NOTES

A lively sparkling wine with delicate aromas of red berries. The fine bubbles caress the palate, supported by vibrant acidity and juicy fruitiness—a refreshing sparkling wine, perfect for warm evenings and light dishes.

FOOD AND DRINK RECOMMENDATIONS

This sparkling wine is best enjoyed well chilled at 6–8°C as an aperitif, but it also pairs beautifully with light starters, fresh salads, or easygoing summer dishes.



Quality Level	Schaumwein
Origin	Niederösterreich
Grape Variety	Zweigelt
Alcohol	12,0 %vol
Residual Sugar	20,0 g/l - dry
Acidity	6,2 g/l
Maturing Potential	2 years
Drinking Temp.	6–8°C

