



MÜLLER

SEIT 1936

ZWEIGELT

HOFWERK

2023

Zweigelt, classic and true to its style. Flavors of fresh cherry and soft tannins shine through. Typical of the variety, which takes center stage in our Hofwerk wines. Crafted with care at our family estate.

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

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

TASTING NOTES

This Zweigelt displays a medium ruby garnet color in the glass. The nose entices with subtle spice notes, while the palate bursts with intense cherry flavors. Rounded and elegant, the wine offers a lively fruit character that perfectly balances freshness and harmony—a charming companion for a variety of occasions.

FOOD AND DRINK RECOMMENDATIONS

This Zweigelt shows its freshness and cherry aromas best when lightly chilled at 14–16 °C. It pairs perfectly with grilled or roasted poultry, tender beef, lamb, and mild hard cheeses. It's also a wonderful companion to autumnal mushroom dishes or a hearty pizza.



Quality Level	Qualitätswein
Origin	Niederösterreich
Grape Variety	Zweigelt
Alcohol	13,0 %vol
Residual Sugar	dry
Drinking Temp.	14-16°C

