



CUVÉE CARNUNTUM 2016

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	5.6 g/l
Residual Sugar:	1.1 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2018 - 2020

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Stixneusiedl, Prellenkirchen
Site Type:	hilly land
Varietal:	Blaufränkisch 50 % 5 - 35 years 3000 - 5500 plants/ha 6800 liter/ha Zweigelt 50 %
Geographical Orientation:	south
Sea Level:	180 - 260 m
Soil:	loam loess gravel

HARVEST AND MATURING

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank 8 day(s) 28 - 30 °C
Fermentation:	spontaneous steel tank 8 day(s) 28 - 30 °C
Maturing:	steel tank 10 month(s) small oak barrel 225 L used barrel 10 month(s)
Time on the Full Yeast:	6 month(s) 6 month(s)

PRODUCT CODES

EAN:	9120039622200
EAN / carton 6:	9120039623207

