



CARNUNTUM ROT 2017

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	5.5 g/l
Residual Sugar:	1.9 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2019 - 2022

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Bio-Qualitätswein
Site:	Stixneusiedl
Normal Classification:	Gebietswein
Site Type:	hilly land
Varietal:	Zweigelt 85 % 6 - 36 years 5000 plants/ha 4500 liter/ha Blaufränkisch 10 % St. Laurent 5 %
Geographical Orientation:	south
Sea Level:	180 - 260 m
Soil:	limestone loam loess gravel

HARVEST AND MATURING

Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % large wooden barrel 500 L used barrel 6 - 8 day(s) squashed Stems: 0 % steel tank 6 - 8 day(s) 28 °C
Fermentation:	spontaneous large wooden barrel 500 L used barrel 6 - 8 day(s) 28 °C steel tank 6 - 8 day(s) 28 °C
Maturing:	large wooden barrel 500 L used barrel 6 month(s) steel tank 6 month(s) amphora 2 month(s)
Time on the Full Yeast:	8 month(s) 8 month(s) 8 month(s)



PRODUCT CODES

EAN: 9120039622323
EAN / carton 6: 9120039623320