



CUVÉE CARNUNTUM 2017

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2019 - 2021

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Stixneusiedl, Prellenkirchen
Site Type:	hilly land
Varietal:	Blafränkisch 50 % 6 - 36 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

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)

PRODUCT CODES

EAN:	9120039622392
EAN / carton 6:	9120039623399

