

2022

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Qualitätswein, Burgenland
Organic Farming



Terroir

Limestone, clay, sand – soft pruning – organic compost

Cellar

2-4 days cold maceration – crushing - fermentation for 12-14 days – 12 months in used tonneaux – final blending - 3 months stainless steel – 3 months on the bottle before release

Profile and Characteristics

Cassis – plum – medium bodied – fruity – soft tannins – touch of chocolate

Varietal
Blafränkisch | Merlot |
Zweigelt | Cabernet Sauvignon
| varietal blend red

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
6.5 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2030

