

2022 Rouge 2022

Qualitätswein

Origin: Austria, Burgenland
Quality grade: Qualitätswein
Varietal: Blaufränkisch
Merlot
Zweigelt
Cabernet Sauvignon
varietal blend red

Vineyard Site:

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

Data

Wine Type: red | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 6.5 g/l
Drinking 16 - 18 °C
Temperature:
Optimum Drinking 2024 - 2030
Year:

Product Codes

EAN: 9003634117190

Tasting Notes

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

Food Pairing

roasted, grilled and braised dishes – mixed cheese platter

