

2022

# 2022 Rouge 2022

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  
Blaufränkisch | 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