

2023

Cuvée Rouge

Qualitätswein, Burgenland
Organic Farming

Vineyard Management

The soils of the vineyards for this blend are characterized by clayey black earth on Leitha limestone and are mainly located on cool south-eastern locations at the foot of the Leitha Mountains. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Cellar

The wine is a cuvée of Blaufränkisch, Zweigelt, Merlot and Cabernet Sauvignon. After the separate harvest, the berries are cold-macerated for 2 days. The mash is then fermented in temperature-controlled stainless-steel tanks and kept in motion by means of pump-overs. Towards the end of fermentation, pressing is carried out and the wine is partly stored in used barrels made of Leithaberg oak. After the final cuvée has been assembled, the wine is aged in stainless-steel tanks for an additional 3 months.



Profile and Characteristics

The wine is medium-bodied and presents aromas of cassis, plum and chocolate. The fruity character is supported by noticeable but fine tannins and mild acidity. It is an ideal accompaniment to stewed or grilled meats and mixed cheese platters.

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

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
5.7 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2025 - 2031