

2023

Klimt Red Blend

Qualitätswein, Burgenland
Organic Farming



Terroir

Grapes from Grosshöflein and Sankt Georgen – soils of sand and clay on limestone - harvest with perfect ripeness

Cellar

cooling whole bunches – maceration and fermentation for 18 days in stainless steel – pressing after fermentation – ageing in used oak barrels for 12 months

Profile and Characteristics

Dark ruby red – black cherries – ripe plums – dark chocolate – fruity and juicy style – smooth tannins

Varietal
Blafränkisch | Merlot | Cabernet Sauvignon

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Acid
5.4 g/l

Drinking Temperature
6 - 8 °C

Optimum Drinking Year
2025 - 2028