

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