



CARNUNTUM DAC, ROT 2023

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	5.4 g/l
Residual Sugar:	1 g/l
Certificates:	organic, Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	5 years
Optimum Drinking Year:	2027 - 2029

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Bio-Qualitätswein
Normal Classification:	Gebietswein
Varietal:	Zweigelt 76 % Blaufränkisch 18 % St. Laurent 6 % 3000 - 5000 plants/ha
Soil:	calcareous chalk loam

HARVEST AND MATURING

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 100 % steel tank 12 - 15 day(s) temperature control: yes 24 - 26 °C 60 % Carbonic fermentation Stems: 100 % barrel 40 %
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	50 % steel tank 10 month(s) 50 % oak barrel 500 L used barrel 10 month(s)
Bottling:	natural cork

PRODUCT CODES

EAN:	9120039624129
EAN / carton 6:	9120039625126

