

CARNUNTUM CUVÉE classic 2019

„Zweigelt, Blaufränkisch & Merlot, Ruby-garnet red, dark berries and interesting spice in the nose, soft tannins and fruity on the palate, very elegant style“



ORIGIN

vineyard. a blend of several vineyards

soil. loam and loess

climate. The pannonian climate and the influence of the River Danube and the Lake Neusiedl bring very ripe grapes with good tannins, a deep color and intensive aromas of cassis and cherry as well as elegant spice. Here we are combining the fresh cherry fruit of the Zweigelt with the spice and dark berries of the Blaufränkisch, alongside the full-bodied structure of the Merlot.

ENJOY

paring. cold meat-dishes or classic Austrian kitchen with pork and beef, roasted duck, spicy chicken, Mediterranean dishes, cheese

glass. Chianti- oder Bordeaux-Glass

ideal temp. 16 – 18 °C

suitable for vegans

VINIFICATION

harvest. 18. Sept. 2019 (Zw), 29 Sept. 2019 (BF), 7. Oct 2019 (Me), hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. vinification in temperature controlled stainless steel tanks at about 28 °C

maceration. 2 weeks after fermentation

BSA. in big oak vats

Reifung. 8 months in traditional big old oak vats

alcohol content. 13,5 % Vol

total acidity. 5,4 g/l

residual sugar. 1,1 g/l

potential. 2021 - 2026