

2021

Estoras Rot

Qualitätswein, Burgenland



Vineyard

Leithakalk with loam and loess - gentle pruning - organic compost

Cellar

2-4 days cold maceration - pressed - spontaneous fermentation for 12-14 days on the skins - 18 months in used tonneaux - creation of the final cuvee - 3 months in steel tanks - 3 months bottle ageing

Tasting Note

Cassis - plum - dark berry - intense - fruity - delicate tannin - some chocolate

Food Pairing

Braised - grilled - roasted - mixed cheese platter

Varietal
varietal blend red

Flavor
dry

Alcohol
13.5 %

Residual Sugar
1 g/l

Acid
6.5 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2022 - 2030

EAN
9003634116001