

17  58
ESTERHÁZY
AUSTRIA

2022

Rouge

Österreichischer Qualitätswein, Burgenland



Vineyard

Limestone, clay, sand – soft pruning – organic compost

Cellar

2-4 days cold maceration – crushing - spontaneous fermentation for 12-14 days – 12 months in used tonneaux – final blending - 3 months stainless steel – 3 months on the bottle before release

Tasting Note

Cassis – plum – medium bodied – fruity – soft tannins – touch of chocolate

Food Pairing

roasted, grilled and braised dishes – mixed cheese platter

Varietal
Blafränkisch | Merlot |
Zweigelt | Cabernet Sauvignon

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
6.5 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2030

EAN
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