

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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