

Data sheet →

Carnuntum Cuvee 2021



Available in
375ml / 750ml

SITE & SOIL gravelly and sandy loam soils

GRAPE VARIETIES 80% Zweigelt, 10% Blaufränkisch, 10% Merlot

VINTAGE 2021 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

DESCRIPTION This cuvée is simply fun every day of the week. It has these seductive and invigorating cherry aromatics, along with warm spices and a light toasted note – but the wine is juicy while being elegant and refreshing. A picture-book ambassador for the region Carnuntum.

> **HARVEST** middle of September, harvested by hand

> **FERMENTATION** 10–12 days on the skins at 28–30°C, followed by malolactic fermentation

> **ÉLEVAGE** in large oak casks and used barriques

> **ALCOHOL** 12.9% vol

> **ACIDITY** 5.4 g/l

> **RESIDUAL SUGAR** 1.2 g/l

> **FOOD PAIRING** Chilled, a perfect accompaniment to prosciutto or pasta with mushrooms. A little warmer, ideal with quickly sautéed or grilled meats.

> **SERVING TEMPERATURE**
16–18°C