

Data sheet →

# Carnuntum Rot 2022



**SITE & SOIL** gravelly and sandy loam soils

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

**VINTAGE 2022** A promising, exciting vintage. The weather pattern was challenging for various reasons. In spring, cool and warm phases alternated, and overall it was very dry. In the vineyard, a very precise way of working was required. However, the expectation of the wines is very high - we had perfect, ripe grape material - and were spared from any diseases. Especially with the red wines, we are looking forward to an outstanding vintage: ripe, small berries with incredible concentration. For the white wines, we can expect elegance and wonderful balance. Be excited!

**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** 13% vol

> **ACIDITY** 5.4 g/l

> **RESIDUAL SUGAR** 1.0 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

Available in  
375ml / 750ml