

Markowitsch

ÖSTERREICH — AUSTRIA

Carnuntum Rot 2024

Data sheet >



SITE&SOIL gravelly and sandy loam soils

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

VINTAGE 2024 A promising, exciting vintage in Carnuntum. We were provided with sufficient rainfall in the spring. The water reserves were particularly important for the start of ripening. We had a warm start to spring, which resulted in early bud break, which then progressed quickly due to the hot summer, meaning that vegetation progressed rapidly. 2024 was a very early harvest, which was low in terms of quantity, but we are looking forward to the highest qualities with incredible concentration and finesse.

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

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

> **ALCOHOL** 13,0 %Alk

> **ACIDITY** 6,0 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** 14–16°C



HAND
GELESEN



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