

Data sheet →

# Carnuntum Cuvee 2017



Available in  
375ml / 750ml

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

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

**VINTAGE 2017** A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

**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.



91 Points

> **HARVEST** late September to the beginning of October, 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** 13.3% vol

> **ACIDITY** 5.3 g/l

> **RESIDUAL SUGAR** 1.5 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