

Data sheet →

Carnuntum Cuvée 2018



Available in
375ml / 750ml

SITE & SOIL gravelly and sandy loam soils

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

VINTAGE 2018 One of the earliest harvests of all time. Superb vintage with a very hot and dry summer. High quality of healthy grapes. The wines are rich in content and typically characteristics of the grape variety. A great year!

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** beginning to 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** 12.8% vol

> **ACIDITY** 5.1 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