

Data sheet →

# Carnuntum Cuvée 2019



Available in  
375ml / 750ml

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

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

**VINTAGE 2019** A wonderful vintage. We expect that along with satisfying ripeness & full body, the wines will also show finesse & remarkable freshness. Substantial depth of fruit, plus a wonderfully firm acid backbone – wines with balance!

**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** 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** 12.9% vol

> **ACIDITY** 5.3 g/l

> **RESIDUAL SUGAR** 1.4 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