

Data sheet →

Carnuntum Cuvée 2020



Available in
375ml / 750ml

SITE & SOIL gravelly and sandy loam soils

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

VINTAGE 2020 An outstanding vintage with a slightly later start to the harvest than in previous years. Warm days & cool nights. We harvested totally healthy grapes, and were spared any disease. Wines with pure varietal character & attractive body, with plenty of finesse & freshness await. 2020 is a vintage to look out for!

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** 12.9% vol

> **ACIDITY** 5.3 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**
16–18°C