



Carnuntum Cuvée 2010



Classic blend of the autochthonal Zweigelt & Blaufränkisch with Merlot

- Origin:** Austria, Carnuntum, Göttlesbrunn
- Vineyard:** Holzweg – sandy loam
Kräften – loam
Hagelsberg – loamy sand
- Vinification:** 40 % Zweigelt, 40 % Blaufränkisch, 20 % Merlot
harvested by hand, grape- and single-berry-selection, fermented in temperature controlled stainless steel tanks, malolactic fermentation and short ripening in big oak barrels
- Data:** Alcohol/Vol: 13.5
Acidity: 5.3 g/l
Residual Sugar: 1.0 g/l
Age of Vines: 10 years
- Tasting Notes:** ruby garnet, red berries in the nose and herbal nuances, fresh and pleasing palate, dark berries, nice balance of fruit and acidity, smooth tannins
- Food Recommendation:** meat-dishes like pork, chicken or poultry Italian style, pasta Bolognese or with a creamy sauce

- UPC:** 787 263 311 53
Bottles per case: 12
Cases per layer: 14
Cases on pallet: 70
Weight : bottle: 1,25 kg
case: 15,8 kg
pallet: 1.100 kg



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