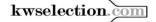


www.weingut-steindorfer.at

Apetlon Rouge 2014

Region:	Austria-Burgenland-Neusiedersee	
Soil:	Black Soil	
Grape Variety:	40% BF, 30% ZW, 30% SL	
Output:	6.000 1/ha STEINDORFER	
Closure:	Srewcap	ouge
Size:	0.751	
Alcohol:	13.5 vol	K
Acidity:	4.4 g/l	
Residual Sugar:	1.0 g/l	
Vinification:	vinification in temperature controlled stainless steel tanks at about 30 °C and aged afterwards for 14 months in used barriques	
Character:	The bouquet is a lovely mix of red berry fruit and black pepper spice. The wine has a good acidity and elegance on the palate. A very nice medium-bodied red for every day drinking.	
Food pairings:	Grilled lamb, Beef steak	
Packaging:	0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314043	



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