

GRAND SELECT QUALITÄTSWEIN 2015



ALCOHOL: 14,0 %
RESIDUAL SUGAR: 1,0 g/l
ACIDITY: 5,1 g/l

TYPE OF GRAPE:

50% Zweigelt, 30% Blaufränkisch, 20% Cabernet Sauvignon

VINIFICATION:

Fermented and stored in barrique for 18 months.

Drinking temperature: 15-17°

CHARACTERISTICS:

Violets and hibiscus, fruit a la Cassis and wild cherries, dark chocolate, some tobacco and licorice, juicy with lots of fruit, fine acid-tannin network, subdued wood, firm and balanced.

OUR RECOMMENDATIONS FOR THIS WINE:

Beef, game, lamb, spicy - ripe cheese