



Wine PROFILE

Our interpretation of a high-quality sparkling wine from Austria.

It's a blend from Sauvignon Blanc and Cabernet Franc.

Blanc de Blancs from Sauvignon Blanc meets a Blanc de Noirs from Cabernet Franc.

Traditional method bottle fermentation. 18 months maturation on the lees.

Aroma of fresh honeydew, gooseberry, quince and light flowery notes fill the whole glass. In the mouth you have some gooseberry's, yellow apple, orange slices, fresh butter brioche and great youthful tannins with a high drinking pleasure.

GRAPE VARIETIES

Sauvignon Blanc and Cabernet Franc

VINIFICATION

traditional method bottle fermentation;
18 months maturation on the lees

STOPPER

natural cork

SOIL

stony, calcareous, sandy clay

FILLING

October 2023

BEST DRINKABLE

from now until 2030

ALCOHOL

12,0 % vol

ACID

5,6 g/l

RESIDUAL SUGAR

7,9 g/l

SERVING TEMPERATURE

6°C

CERTIFIED

Sustainable Austria

CESARIO BRUT



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