



Wine PROFILE

A Blaufränkisch-based cuvée with Cabernet, Merlot and Syrah, this iconic wine stands among Austria's pioneering blends, first introduced in the mid-1980s. Its impressive viscosity, highlighted by slow, tightly knit tears, already hints at remarkable concentration and structure. The blend reveals itself in a deep garnet hue.

On the nose, the wine unfolds with layered complexity: Amarena cherry intertwines with cool mint and the subtle bittersweet character of rowanberry. Fully ripe cranberries and blackberries bring generous fruit depth, while earthy nuances, shaped by the Merlot component, merge seamlessly with pecan and dark chocolate, adding warmth and profound richness.

On the palate, the wine is precise and fruit-driven, with cherry clearly taking center stage. A delicate salinity alongside spicy, almost oriental notes lends additional tension and intrigue. The interplay of fruit, spice and acidity is harmonious and beautifully balanced. The long, persistent finish reveals promising tannin potential, giving the wine both structure and excellent ageing capability.

DAS PHANTOM

VINTAGE	2024
GRAPE VARIETIES	48% Blaufränkisch, 21% Merlot, 20% Cabernet Sauvignon, 8% Carbernet Franc, 3% Syrah
VINIFICATION	fermentation in stainless steel, biological acid degradation in barriques
AGEING	18 months in 225 l barriques
SOIL	heavy and sandy clay, limestone
FILLING	April 2026
BEST DRINKABLE	from now until 2043
ALCOHOL	13,5 % vol
ACID	5,9 g/l
RESIDUAL SUGAR	0,7 g/l
SERVING TEMPERATURE	17°C
FEDERAL INSPECTION NUMBER	L-N13753/26
CERTIFIED	Sustainable Austria Organic - biological



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