



Wine PROFILE

The „baby brother“ of Das Phantom our main brand, aspiring from the large wooden vat. A characterful red wine with a dark ruby core, framed by subtle violet reflections at the rim.

On the nose, it unfolds a multifaceted aromatic spectrum: Ripe dark berries and wild fruits are accompanied by a delicate earthiness. Notes of plum compote are refined by cloves, salty roasted aromas, and a hint of salted almonds.

On the palate, the K+K Cuvée is juicy and smooth, with a perfectly balanced harmony of spice and fruit. The long, velvety finish leaves a lasting impression and invites you to enjoy another glass.

VINTAGE

2024

GRAPE VARIETIES

Blafränkisch, Zweigelt, Merlot, Cabernet, Syrah

VINIFICATION

controlled fermentation and biological acid degradation in stainless steel

AGEING

16 months in the large wooden vat from slavian oak (4000-liter barrels)

SOIL

sandy and heavy clay

FILLING

July 2026

BEST DRINKABLE

from now until 2034

ALCOHOL

13,5 % vol

ACID

6,0 g/l

RESIDUAL SUGAR

0,7 g/l

SERVING TEMPERATURE

15°C

FEDERAL INSPECTION NUMBER

L-N18871/26

CERTIFIED

Sustainable Austria
Organic - biological

K+K CUVÉE



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