



Wine PROFILE

Rosé Frizzante from St. Laurent and a touch of Blaufränkisch. Brilliant salmon color and hues, wild raspberry, crisp sour cherry. Refreshing. Invigorating. Fresh and easy drinking.

Drinking pleasure has a new name!

GRAPE	St. Laurent and Blaufränkisch
VINIFICATION	fermentation in stainless steel, addition of carbon dioxide (CO2)
FILLING	2024
BEST DRINKABLE	from now until 2027
ALCOHOL	11,5 % vol
SERVING TEMPERATURE	7°C
CERTIFIED	organic – biological Sustainability Austria

PINK PEARLS

K+K Apero

Mix Pink Pearls with 2 large ice cubes and a cold berry tonic in a 1:1 ratio. Garnish with fresh berries, and there you have a refreshing aperitif.



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