



Wine PROFILE

The charismatic blend stylishly presents itself with notes of blackberry, black currant, and ripe lingonberries. A precise hint of fine toasted aromas reveals the aging in barriques. Elegantly and sophisticatedly, creamy hazelnut nougat is displayed alongside juicy acidity and young yet mature tannins. The tactical composition of Blaufränkisch, Zweigelt, Merlot, and Cabernet Sauvignon with a long-lasting finish and delicate acidity play on the palate convinces with adventurous charm.

STYLISH - PRECISE - ELEGANT - CHARISMATIC - TACTICAL -
ROGUISH - ADVENTUROUS

VINTAGE	2022
GRAPE VARIETIES	Blaufränkisch, Zweigelt, Merlot, Cabernet Sauvignon
VINIFICATION	controlled fermentation and biological acid degradation in barriques
AGEING	16 months in used barriques
SOIL	clay, gravel, sandstone
FILLING	February 2025
BEST DRINKABLE	from now until 2037
ALCOHOL	13,5 % vol.
ACID	5,7 g/l
RESIDUAL SUGAR	1,0 g/l
SERVING TEMPERATURE	17°C
FEDERAL INSPECTION NUMBER	L-N5238/25
CERTIFIED	Sustainable Austria Organic - biological



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AT-BIO-402
At Landwirtschaft



SPECTRA

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