



Wine PROFILE

HOUDINI - ZWEIFELT. UNCHAINED.

In the glass, HOUDINI shows a deep garnet color with a fine, precise rim. Its lively viscosity already hints at what lies ahead: concentration and elegance working in harmony.

On the nose, the wine is layered and expressive. Ripe Amarena cherry and rich cherry compote form the aromatic core, complemented by subtle spice. A delicate touch of cedar from Pannonian oak adds structure, while black Assam tea brings depth and seriousness. A faint hint of jasmine blossom lifts the bouquet and adds an almost ethereal finish.

On the palate, HOUDINI is full-bodied, ripe, and vibrant. The fruit is concentrated yet not too overwhelming. Tannins and acidity are beautifully integrated—present and supportive, but finely polished. They provide structure while allowing the wine to unfold with ease. The result is power without hardness and structure without rigidity.

The finish is long and persistent, carried by depth and elegant tension. A Zweigelt from old vines, matured in Pannonian oak—not to shape the wine, but to allow it to fully express itself.

VINTAGE	2023
GRAPE VARIETY	100% Zweigelt
VINIFICATION	fermentation in stainless steel, biological acid degradation in barriques
AGEING	24 months in 225 l barriques, originate from our own forest
SOIL	heavy clay
FILLING	January 2025
BEST DRINKABLE	from now until 2040
ALCOHOL	14,0 % vol
ACID	5,9 g/l
RESIDUAL SUGAR	1,0 g/l
SERVING TEMPERATURE	17°C
FEDERAL INSPECTION NUMBER	L-N24368/25
CERTIFIED	Sustainable Austria Organic - biological



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AT-BIO-402
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WG K+K Kirnbauer eGen | Rotweinweg 1 | 7301 Deutschkreutz
Tel.: +43 2613 89722 | kirnbauer@phantom.at | www.phantom.at