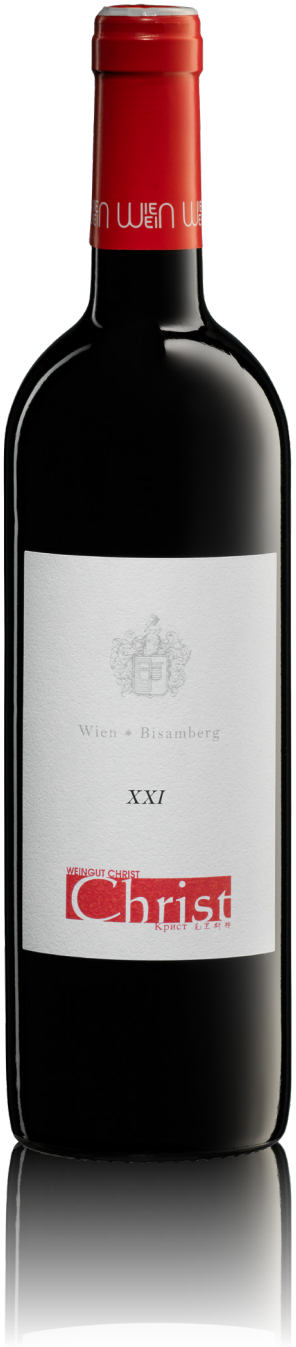
CHR

XXI
2017



INFORMATION
Alcohol: 13,5 Vol.-%
Residual sugar: 1,0 g/l Vegan
Acidity: 5,9 g/l

ORIGIN
Vienna/Bisamberg

TERROIR
Rich of clay minerals, iron and magnesium

STORAGE
Cool, best conditions under 12 °C

SERVICE
13° - 15 °C

GRAPE VARIETIES
70% Merlot, 30% Cabernet Sauvignon

VINIFIKATION
Selective harvest by hand, destemming without squeezing. Skin contact of approx. 28 days, maceration for 30 months in 300l barrels, followed by assemblage of the tranches in the great wooden barrel. Rest, maceration and integration for another 6 months.
No treatments and unfiltered.

TASTING NOTES
Purple, delicate smell of dark berries, spices, leather and tobacco, powerful tannins, tight structure, promising ageing potential.

FOOD PAIRING
Dish of wild game, hefty sauces, Steak, highlight of a banquet table, meditation wine.

IST

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