

Butcher Cuvée 2017



60 % Zweigelt, 20 % Blaufränkisch, 20 % Merlot

13,5 % Alcohol

Residual Sugar: 1,0

Acidity: 5,1

12 months aging in used barrique

Dark ruby garnet, violet reflexes, delicate brightening. Fine heart-cherry nuances, a touch of herbal spice, a hint of red berry, nutty touch, orange zest. Juicy, good structure, fine tannins, some vanilla in the finish, dark berry confit in the reverberation, sticks well, individual food companion.