



WEINGUT FAMILIE
PITNAUER



2023 CARNUNTUM RED

CLASSIC CUVÉE

Carnuntum^{DAC}

Looking for an outstanding wine that won't break the bank? This classic blend offers great value for money!

The style of our Carnuntum Rot captures the tastes that are so typical for the region. It's shaped by the cool winds that come from the interplay between the Ellender Wald forest, the Danube and the Brucker Pforte lowlands. Which means our vines enjoy just the right combination of warming sunshine and cool breezes all year round. The result is a full-bodied, fruity wine that's always a pleasure to drink.

VARIETY	Zweigelt, Sankt Laurent
APPELLATION	Carnuntum
SOIL	Chalky brown soil with clay and gravel base
HARVESTING	Selective hand-harvesting in September 2023
AGEING	6-12 months in new and used barriques
ANALYSIS	13.0% alcohol, sugar 0.7g/l, acidity 5.5 g/l
CLOSURE	Screw cap
BOTTLE SIZE	0.75 l
DRINKING TEMP.	14 - 16 °C

DESCRIPTION Deep ruby red with violet tints, delicate wood aromas, dark berries, juicy cherries, refined spicy nose with a hint of fresh herbs, fresh and elegant body with a pleasant, light finish, ripe and succulent flavours, the perfect overture for that second glass.

FOOD PAIRINGS Mediterranean vegetables – pan-fried, grilled or baked with olive oil and fresh herbs. Meat stews with plenty of vegetables. All kinds of pasta.

