







Portugieser 2022

Classic selection red

Origin: Pannon region, PDO

Varieties: Portugieser

Fermentation: refrigerated, reductively at 14 ° C, in stainless steel tanks

Tasting notes: It was previously known as Kékoportó or Oportó. There are two theories of its origin. One is claiming that it came from German speaking part, while the other claims that it has Portuguese origin and was brought to Austria only in 18th century. However nowadays it is commonly found in Germany, Austria, Romania and Hungary. It is an early ripening grape, which makes light, fresh, fruity wine with soft tannins and fresh red berry fruit. This wine is best consumed when young, as it usually doesn't stand the test of time.

Acidity: 4,9 g/l

Alcohol: 12,2%

Cukor:0,9 g/l



