



W PUR

Cuvée

<i>Varietis:</i>	Cabernet Sauvignon & Merlot
<i>Vineyards & Soil:</i>	Cabernet Sauvignon: Muschelkalk Merlot: Lehninger Kalk
<i>Age of vines:</i>	Cabernet Sauvignon: 31 years Merlot: 26 years
<i>Altitude:</i>	250 - 350 meters
<i>Harvest & Yield:</i>	Beginning of September, 35 hl / ha
<i>Vinification:</i>	Harvest by hand, manual sorting before processing, 21-day spontaneous fermentation in 1500-liter wooden fermentation vats, manual punching down of the mash cake, followed by malolactic fermentation, maturation in 500-litre barrels. barrels from local cooperages.
<i>Alcohol:</i>	13,5 %vol.
<i>Acidity:</i>	5,6 g/l.
<i>Maturity for drinking:</i>	Now and in the next 10 years
<i>Tasting notes:</i>	Deep dark ruby garnet, violet reflections. Ripe cherry fruit, red berry nuances, some orange zest, floral touch, inviting bouquet with currants. Mineral on the palate with integrated tannins, fine fruit notes, delicate woody spice. Powerful finish, fine food companion.
<i>Food recommendation:</i>	Beef roulade in red wine gravy