



2004 BLEND I QUALITÄTSWEIN »ILLMITZ«

GRAPE VARIETIES 85 % Zweigelt, 15 % Merlot

RESIDUAL SUGAR 2 g/l

ACIDITY 4.4 g/l

ALCOHOL 14 % vol

VINIFICATION Matured in barriques for 18 months

TASTING NOTES Dark ruby-garnet hue with violet reflections; soft, shiny rim. The nose reveals fine roasted aromas with discreet mocha spice, a bit of caramel and fine blackberry fruit. The palate is juicy and elegant with good complexity and a fresh, minerally texture. A very long finish with notes of dark berries and chocolate. Multifaceted – ideal for gastronomy.

Tasting notes by Peter Moser, Falstaff Magazine

90 p.