# 2014 Qualitätswein Blend 2

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|---|---|
| GRAPE VARIETY | 35% Zweigelt<br>35% Merlot<br>30% Cabernet Sauvignon |
| RESIDUAL SUGAR | 1 g/l |
| ACIDITY | 5 g/l |
| ALCOHOL | 13 %vol |
| VINIFICATION | Fermented and matured in oak barrels for a period of 20 months, 2/3 new |
| OUR RECOMMENDATION | Pot-roasted lamb, Roast duck, Grilled vegetables, mild hard cheese |
| ENJOY BEST AT | 16-18° C |

**Weingut KRACHER**
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