

Domain

Julius Klein

The Klein family has been making wine since 1788. About 50 kilometers north of the Danube and Vienna lies the wine-growing region Weinviertel in the province of Nieder-Österreich. With 18,000 hectares of vineyards, this is also the largest wine-growing region in Austria.

Vinification

Manual harvest. The stalks of grapes are removed and there is a temperature-controlled fermentation at 29 ° C, followed by an additional maceration of 5 days. The malolactic fermentation started immediately after pressing. The wine ages 29 months in large wooden barrels.

Taste

On the nose plenty aromas of sour cherries, black currants and cloves. Slightly smoky and earthy tones, medium acids, fine tannins. It is a light, elegant type of wine that can be served at cellar temperature during the summer.

Food pairing

Meat - red | Poultry - duck breast | Charcuterie | Cheese fondue

General information

Type: Red wine

Grape varieties: Sankt-Laurent

Viticulture: Traditional

Storage (years): "+ 3-5"

Serving temperature: 12°

Taste profile: Fruity fresh



