



# Julius Klein - Cuvée Johannisberg | Weinviertel Austria (WEINVIERTEL) — 2021

## **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-Österrreich. With 18,000 hectares of vineyards, this is also the largest wine-growing region in Austria.

### Vinification

Manually harvested grapes, the stalks of the grapes are removed, a temperature-controlled fermentation at 29 ° followed by an eight-day additional maceration. Malolactic fermentation started immediately after pressing. Ageing 11 months in large wooden barrels, then 18 months in small oak barrels. Residual sugar: 4g / L.

#### **Taste**

In the nose the aroma of ripe blackberries, followed by a soft touch of vanilla and chocolate. On the palate very complex, round, soft in onset with spiciness, grilled notes and soft tannins interacting with fruit in finish.

## Food pairing

Meat - red | Game - stew | BBQ

### **General information**

Type: Red wine

Grape varieties: Merlot (80%), Cabernet Sauvignon (20%)

Viticulture: Traditional

Serving temperature: 16-18 °C Taste profile: Smooth juicy



