



2017

"Cuvée KH"

Dry Red Wine



This food friendly wine bears the initials of our estate's founder, Karl Haidle. As such, it is our own mouthwatering gold standard for what a balanced blend of powerful grape varieties can achieve.

The intense red color of our Cuvée KH gives the first hint that this is not a red wine to be toyed with. Aromas of ripe cherry and dried plums join a pinch of black pepper and freshly grated nutmeg.

The palate opens with the juicy cherry flavors for which Zweigelt is known. The two Cabernet varieties provide a powerful tannic structure and delicious spice on the finish.

A multi-faceted and food friendly wine that pairs well with rich dishes as well as dark chocolate and strong cheese.

Soils

Lower colored marl, gypsum keuper

Vinification

Skin-fermented, aged for 10 months in neutral barrriques

Alcohol

13% vol.

Residual Sugar

2.5 g/l

Acidity

5.9 g/l

Grape Varieties

Zweigelt, Cabernet Sauvignon, Cabernet Franc

Pairing Suggestions

Beef roulades with green beans, beluga lentil salad

Bottle Sizes

375 ml | 750 ml | 1.5 l

Vegan wine / certified organic

