



GRANDE CUVÉE 2021

Keringer's premium entrant: Fruity, with vanilla, complex roasted flavours and velvety fur. Animating finish – in a class of its own!




 **VARIETY:** Blend of Zweigelt & Ráthay*

 **ORIGIN:** Burgenland

 **MATURATION:** Partly in new and used barrique barrels

 **HARVEST:** End of September with careful selection in the vineyard

 **VINIFICATION:** Harvest of perfectly ripe grapes, short cold maceration, followed by temperature-controlled mash fermentation with marc flooding. Afterwards, malolactic fermentation.

 **SOIL:** Loamy soil with varying gravel content and lime content, interspersed with deep mineral red gravel strips – ideal for fruitiness, ripeness and intensity.

ALCOHOL CONTENT: 14.5 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 5.5 g/l

RESIDUAL SUGAR: dry

CLOSURE: cork

STORAGE POTENTIAL: Extreme aging potential (10-15 years) with many facets

FOOD RECOMMENDATION: Roast beef, game goulash, goose and roast duck

CONTAIN SULPHITES

FINALIST + GOLD Burgenländische Landesprämierung 2025

GOLD Berliner Wein Trophy Winterverkostung 2025

GOLD MUNDUS VINI Spring Tasting 2025

GOLD AWC Vienna Spring Tasting 2025

GOLD Portugal Wine Trophy 2025

*Ráthay: New variety from Klosterneuburg (cross between Blaufränkisch, Blauburger and Seyve Villard). Authorised as a quality grape variety since 2000, belongs to the fungus-resistant PIWI varieties.

EAN code single bottle: 912004176 4486

EAN code box of six: 912004176 4493

Packaging unit: box of six