

MASSIV Red 2021

The name says it all: Intense fruit, fine vanilla, delicate roasted notes – full-bodied and with a long, elegant finish.



VARIETY: Blend of Zweigelt, Blaufränkisch, Ráthay, Cabernet Sauvignon & Merlot



ORIGIN: Burgenland



MATURATION: The long maceration time is followed by ageing in new oak barrels, sometimes even twice ('double-oaked') for 18-24 months each time



HARVEST: Beginning of October with careful selection and strong quantity reduction in the vineyard



VINIFICATION: Harvest of perfectly ripe grapes. Short cold maceration followed by moderate fermentation at a controlled temperature. After the main fermentation, the must remains in the fermentation tank for at least 100 days to extract the seeds and skins and initiate malolactic fermentation.



SOIL: different soils with varying gravel content and lime content, criss-crossed by deep mineral red gravel strips – ideal for fruitiness, ripeness and intensity

ALCOHOL CONTENT: 15.5 % vol.alc.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 4.7 g/l

RESIDUAL SUGAR: dry

CLOSURE: cork

STORAGE POTENTIAL: at least 10-15 years, much longer if stored well

FOOD RECOMMENDATION: Dark meat and game, savoury dishes, cheese variations, „solo“ as a dessert

CONTAIN SULPHITES

GOLD Berliner Wein Trophy Winter Tasting 2026

GOLD Mundus Vini Spring Tasting 2026

GOLD AWC Vienna Spring Tasting 2026

EAN code single bottle: 912004176 6695

EAN code box of six: 912004176 6916

Packaging unit: box of six

