

# • ASIA BLEND

## Cuvée Red Zweigelt & Merlot

**TASTING NOTES** Bright dark ruby-garnet red with violet reflexes, medium bodied with plummy ripe fruit, underlying lush fruit flavours, dark berries that mingle with black pepper, some scent of cassis and vanilla, gentle tannins and beautifully integrated refreshing acidity, rounded edges, magnificent balance between sweet & sour

Vintage	2019
Grape variety	ZWEIGELT & MERLOT
Product of	AUSTRIA
Wine growing region	NIERDERÖSTERREICH
Quality level	QUALITÄTSWEIN
Optimum drinking age	2020 - 2025
Drinking temperature	16 - 18 °C
Alcohol	13.5 vol%
Residual sugar	2.4 g/L DRY
Acidity	5.3 g/L
Must scale	16,8 BRIX
Bottle cap	SCREW CAP
Packaging	CASES OF 6 BOTTLES
Layers	21 CASES/LAYER; 5 LAYERS ON FULL EURO PALETTE



**FOOD PAIRING** Ideal with a slight chill, thirst-quenching character, Peking duck in its crispy variant, dark meat, spicy pad tai, hot & spicy tofu

**VINIFICATION** Harvest at the beginning of October with big boxes, fermentation of 10 days in stainless steel tanks at 24-25 °, gentle pressing with pneumatic press, malolactic fermentation in 2000 litre barrels

**TERROIR** different tongues of brown earth, loam, loess and gravel

**AWARDS** 2021 NÖ WEIN (AT): Vintage 2019 – Gold  
Die Presse Weingenuss 2020– Siegerwein 15,6P

**ABOUT** The wines of the Asia Blend line are two cuvées that are perfectly harmonizing with Asian food. The Cuvée Red as well as the Cuvée White are the combination of one typical Austrian grape variety and one internationally well-known and more popular grape variety. This supreme mix brings to life one red and one white wine with thirst-quenching character. Dry wines with lush fruit flavours, crisp acidity and a red wine with gentle tannins develop this kind of refreshing vibrancy in both blends that is the ideal counterpoint to spicy food. Try this wine that meets the full gamut of Asian cuisine's complex flavours!