

Apetlon Rouge 2014

Region:	Austria-Burgenland-Neusiedlersee
Soil:	Black Soil
Grape Variety:	40% BF, 30% ZW, 30% SL
Output:	6.000 l/ha
Closure:	Screwcap
Size:	0.75l
Alcohol:	13.5 vol
Acidity:	4.4 g/l
Residual Sugar:	1.0 g/l
Vinification:	vinification in temperature controlled stainless steel tanks at about 30 °C and aged afterwards for 14 months in used barriques
Character:	The bouquet is a lovely mix of red berry fruit and black pepper spice. The wine has a good acidity and elegance on the palate. A very nice medium-bodied red for every day drinking.
Food pairings:	Grilled lamb, Beef steak
Packaging:	0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314043

