

Allacher



2022 CUVÉE GÉRARD

Grape Variety(s): 60% Zweigelt, 35% Blaufränkisch,
5% Cabernet Sauvignon

Alcohol: 14,5%vol

Acidity: 4,6 g/l

Residual sugar: 2,0 g/l

contains sulphites

Description:

Dark ruby garnet, violet reflections. Dark berry confit on the nose, intense coconut and chocolate, delicate smoky nuances. Powerful on the palate, juicy dark berry fruit, sweet tannins, round and well integrated, sticks very well, spicy aftertaste. Versatile food companion.

Vinification:

The two grape varieties were processed separately at different harvest times. Both were destemmed and fermented in a stainless steel mash tank. The mash was submerged up to 10 times per day. After fermentation, the two varieties were separated, poured into new barriques and biological acid fermentation was initiated. Here, lactic acid bacteria convert the rough malic acid into milder lactic acid and the overall acid content is reduced. This makes the wine much milder and smoother. After the acid fermentation, all barrels of the two varieties were tasted several times. Based on the results of the intensive tasting, the best barriques were cuvéeed into our Cuvée Gerard 2021. After maturing for 14 months in new barriques, the wine was filtered and bottled.

Serving temperature: 16-18 °C