

Allacher



2025 ALL CHILLED RED

Grape Variety(s): 45% Pinot Noir, 35% St. Laurent, 20% Zweigelt

Alcohol: 12,5%vol

Acidity: 4,2 g/l

Residual sugar: 4,5 g/l

contains sulphites

Description:

Bright ruby red; on the nose very fruit-forward with clear aromas of fresh, ripe raspberries, juicy cherries and delicate violet notes; on the palate fresh, juicy and harmonious, with pleasant fullness and very smooth, gentle tannins; lively acidity; extremely easy-drinking; simply great fun to drink; enjoy well chilled.

Vinification:

The grapes, sourced from various vineyard sites around Gols, were harvested very ripe and in excellent health. To preserve the fresh, precise berry aromas, fermentation took place at cool temperatures of around 22 °C. Malolactic fermentation began during alcoholic fermentation, ensuring a clean, pure fruit profile.

A shortened maceration period results in particularly soft, rounded tannins and vibrant freshness. After fermentation, only the free-run wine was used, giving the All Chilled Red its smooth texture, harmony and outstanding drinkability.

Packaging:

To highlight the unique character of the All Chilled Red visually, the wine is bottled in a special bottle with a thermochromic coating. When chilled, the lower half of the bottle changes colour from light blue to dark blue, indicating that the wine has reached its optimal serving temperature.

Serving temperature: 6-8 °C