

Cuvée Impresario



EXPANSION IN PREDOMINANTLY NEW
BARRIQUES AND LARGE BARRELS

MANUFACTURING

The grapes were very gently fermented on the skins for 24 days. After malolactic fermentation, the wine is aged exclusively in new wooden barrels for 18 months.

CHARACTERISTIC

Dark ruby garnet, opaque core, violet reflections, delicate rim brightening. Nuances of noble wood, black currants, some nougat and candied orange zest. Powerful, good complexity, subtle extract sweetness, ripe tannins, dark berry fruit, heart cherries, salty minerality, shows length and good development potential, a sturdy companion at the table.

DRY

SERVING SUGGESTION

Serving temperature

16°C

Decanting for 4 hours is recommended. Enjoy this wine with braised lamb and veal, steaks and grilled dishes.

PACKAGING

Originally in a box of 6, also available as single bottles.

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