

Cuvée Paul Kerschbaum

EXPANSION EXCLUSIVELY
IN NEW BARRIQUES



MANUFACTURING

This cuvée consists of 50% Cabernet Sauvignon and 50% Merlot. After 28 days of maceration, the wine is matured exclusively in new wooden barrels for 24 months and then matured in the bottle for a further 12 months in our winery.

CHARACTERISTIC

Dark ruby garnet, violet reflections, delicate rim lightening. Delicately smoky underlaid dark wild berry confit, candied orange zest, some nougat, tobacco spice. Juicy, elegant, ripe heart cherries, integrated tannins, fine extract sweetness on the finish, great development potential.

DRY

SERVING SUGGESTION

serving temperature

16°C

A 2 hour decant is recommended.
With hearty beef dishes and grilled dishes,
but also with soft and hard cheese.

PACKAGING

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

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Kerschbaum