

# Opera

AGEING IN OAK BARRELS



## MANUFACTURE

This cuvée consists of 60% Blaufränkisch and 40% Merlot. The grapes are spontaneously fermented on the mash for 21 days and then aged for 18 months in new 500 L oak barrels.

## CHARACTERISTICS

The Blaufränkisch sets the tone in this cuvée, Merlot completes the picture with spicy notes and dark fruit.

DRY

## SERVING SUGGESTIONS

serving temperature

16°C

Goes well with terrines, juicy meat dishes from pork and veal, risotto and cheese.

## PACKAGING

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

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