



Cuvee Dolores 2011 Southern Burgenland

Variety: Blaufränkisch-Zweigelt-Merlot

Quality: Quality Wine (=Qualitätswein)

Readiness: 2012 Alcohol 13,0 %vol Development until 2016

Potential:

Origin: Neuhaus in der Wart, Burgenland

Site: Gravel and loam in the Eisenberg region

Age of vines: 20 years

Winemaking: Primary and secondary (malolactic)

fermentation in stainless steel, then 12 months aging in new 500 liter oak barrels to reduce excessive impact of the wood on the rich

variety of aroma

Closure: Cork

Wine description: Intense ruby red with rich fruity aroma, in

particular cherries, and cassis; mineralic and spicy taste; hint of vanilla, blueberries and black-berries; harmonic with tannins well

balanced and a long finish.

Drink Serve at 14 - 16 °C.

recommendation: Food pairing:

g: a full-flavored, tangy wine to fit

grilled dishes as well as lamb, gammon, cheese

or desserts.

