

Nigl

Cuvée Point 2017



Tasting Note:

Dark ruby garnet with black core and crimson red edge; roasted fruit presenting a rich nutty aroma and ripe - almost overripe - berries, olive and sweet chestnut notes, exquisite truffle and dark chocolate; sweet on the palate with roasted flavours of coffee and toasted white bread, hazelnuts and stewed

FACTSHEET

Region: Niederösterreich
Single Vineyard: -
Soil Type: loess
Elevation: -
Slope Face: -
Ageing: Oak cask

WINE DETAILS

Alcohol: 13,5 %vol
Acidity: 5,1 g/l
Residual Sugar: dry

Serving Temperature: 8-10°C
Food Pairing: Beef, lamb, pork, mild cheese
Bottled in: 0,75l