



Point

2015

CUVÉE | 0,75 L

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 plums, firm, powerful tannins with mature and developed harmony; full-bodied and rich, very fruity wine, long and substantial in the finish.

Serving suggestion: Dark meat, poultry.

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| ORIGIN | Senftenberg / Kremstal |
| ANALYSIS | Alk: 13,5 % vol Sre: 5,1 g/l Rz: 2 g/l |
| MATURITY POTENTIAL | 2025 |