



BENTZ

RED BLEND

DRY

2017

VDP.-CLASS Gutswein

GRAPE VARIETY Red blend

FERMENTATION fermentation in oak barrels

ALCOHOL 12.5 %VOL

RESIDUAL SUGAR 2,2 G/L

ACIDITY 4,8 G/L

SERVE TEMPERATURE 16-18

STORAGE PROPERTY 3-4 Jahre

In the nose as well as on the palate, you can discover fruity notes of black currant, plums and some spiciness with hints of cinnamon. This prominent fruit is accompanied by rosemary, vanilla and subtly notes of leather. These aroma components pair with a soft acidity and silky tannines to form a very well balanced red blend. Main varieties of this blend are 70% Cabernet varietals and 30% Zweigelt.

