



# Minga Red

2017

Dark ruby red with a short rim, full of blackberries, currants and plum roast on the nose, delicately underpinned by freshness.

On the palate, the blackberries and currants present themselves in full maturity, supported by a full body and ripe, full-bodied tannins that integrate roundly and harmoniously into the wine.

The well-integrated acidity accompanies the long finish in a perfect balance with the fruit-driven character.

A wine full of harmony and suppleness.

50% Merlot, 25% Zweigelt,  
25% Blaufränkisch

## TRENDY

### DETAILS



**VINIFICATION:** dry, fermentation on the skins in steel tanks for approx. 4 weeks, followed by approx. 12 months in used wood, barrelling and blending again approx. 8 weeks in steel tanks



**ALCOHOL:** 13.5%

**SERVING TEMPERATURE:** 11 to 13°C

**DRINKING TEMPERATURE:** 13°C

**ACIDITY:** 5.4 g/l

**RESIDUAL SUGAR:** 2.5 g/l



**RECOMMENDED WITH:** dark meat, game, beef and tasteful dishes



**BEARING POTENTIAL:** 6 years



**CONTAINS SULFITE**