



HILLSide Red

2023

This cuvée represents a perfect meeting of the minds between the spice of Syrah, the fruit of the Zweigelt and the power of Merlot.

With a dark ruby colour and a violet rim, its fruity, fleshy and spicy aromas evoke the perception of blackberries, raspberries and ripe cherries, as well as smoked meats & black pepper, with even a hint of clove joining the mix.

On the palate, especially the blackberry and black pepper come to the fore, coupled with fine roasted aromas and very well-integrated acidity.

The subtle use of wood contributes to the robust tannin structure and the long, concentrated finish.

60% Syrah, 30% Zweigelt, 10% Merlot

EARTHY VIBES

DETAILS



FARMING: organic



VINIFICATION: dry, fermented on the skins in stainless steel tank, 1/3 new oak, 2/3 used wood for 18 months, 6 months bottle aging



ALCOHOL: 13%

SERVING TEMPERATURE: 12°C

DRINKING TEMPERATURE: 12 to 14°C

ACIDITY: 5.2 g/l

RESIDUAL SUGAR: 0.7 g/l



RECOMMENDED WITH: fillet of beef, veal roulade, steak and cheese variations



BEARING POTENTIAL: ready to drink now and storable for 6 to 8 years



CONTAINS SULFITE