FRED #12
(red cuvée from 3 varieties and 2 vintages) (N.S.A)

General Data

Vineyard: certified BIO vineyards

Soil: the top layer of soil consists of clay-loam with a high level of calcium, which lies above the marine sediments.

Grape variety: 55% Alibernet, 25% Dunaj,
20% Portugieser

Vinification

Harvest: hand picked grapes in September 2023.

Fermentation: 14 days in open casks separately every variety, manually mixed, without added selected yeasts or other additives, without temperature control and pressing.
Cuvée of separately aged varieties of Alibernet´23, Alibernet ´24, Dunaj ´24 and Portugieser ´24. was blended in February 2025.
Bottling: by gravitation without fining and filtration in June 2025.

Further information

Residual sugar: 2,4 g/l
Total sulfites (not added): 25 mg/l
Alcohol: 13,5 %
Bottled: 8000 btls

Description

Wine bottled with crown caps for saving his freshness and fruitness – without added sulfites.
Taste is based on the structure of longer aged Alibernet, spiciness of young Alibernet, fruitness of Dunaj and freshness of Portugieser.

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