

Esterházy Project No. 18 Amarone

SHELF TALKER

Project No. 18 Amarone

AMARONE BLAUFRÄNKSIICH

FEATURES

Vegan, Sustainable & B-Corp Certified

ABOUT

A dry red wine made from naturally dried grapes. Selected bunches of blaufränkisch are dried on straw mats for 60 days. Long and slow wild fermentation, with 30 days on skins.

TASTING NOTES

Flavors of blackberry, cherry, dark chocolate, black figs, raisins and allspice.

FOOD PAIRINGS

Steaks, stews and ribs.

ORIGIN

Austria



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