Kirchengasse 24
2472 Prellenkirchen
Carnuntum, Österreich

WEINGUT
DORLI MUHR

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2022 Carnuntum

Site & soil

Due to erosion over the course of many decades, lower-lying areas in each vineyard have thicker layers of soil than the rest. In very dry years, the lower part has better water nutrition and therefore the grapes mature more evenly and fully than in the significantly more meagre places higher up. In years with a wet autumn, grapes in these lower parts ripen later and quite differently from the rest.
We use those grapes for our regional wine “Carnuntum”, which is a blend of 85% Blaufränkisch and 15% Syrah.

Harvest & vinification

As with all our wines, we don’t use sulphur on the grapes, we ferment with wild yeasts and we macerate very softly in large wooden fermenters without using any mechanical tools. Grapes and must are neither heated nor cooled. During the wine’s two years of maturation, we make only one soutirage – for the rest of the time, the wine just matures slowly. After bottling it matures another year in the bottle before releasing.
The result is an impressive wine, very seductive with fruit, finesse and tempting acidity. It is a wine that sommeliers love to serve by the glass, as it evolves and improves the longer the bottle is open.



Basic Information

VARIETIES	Blaufränkisch 85%, Syrah 15%
ALCOHOL	13
RESIDUAL SUGAR	1g
TARTARIC ACID	5,8g
BOTTLES	6.000

Ratings

A LA CARTE	92
JAMES SUCKLING	91
GAULT&MILLAU	90
WINE ENTHUSIAST	90
WINE ENTHUSIAST	89+

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