

BAUER·PÖTL

Weinhof

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AT-BIO-402
Österreichische
Landwirtschaft

Domus Petri 2021

Variety:	Blend Zweigelt and Merlot
Cultivation:	controlled organic production, certified by Lacon AT-BIO-402, vegan, LN 8492/23
Origin:	Mittelburgenland, Horitschon
Soil:	clay – iron bearing
Harvest:	October 2021
Maturation:	fermented in stainless steel tanks, matured in used oak barrels
Bottled:	March 12 th 2023
Taste:	dense garnet- red, delicate blackberry and cherry nose on the palate elegant, dark spicy, fruits are well recognisable, well embedded fine tannins, long in the finish
Values:	13,5 % vol alcohol 5,6 g/l total acidity 1,0 g/l residual sugar – extra-dry
EAN – Code:	9120018333219



Best Ready to drink – now until 2030
Temperature: 18 – 20°C
Great companion to different styles of kitchen

Comment “Domus Petri” is a synonym for enjoyment of drinking culture.
It is well balanced and elegant.