

BAUER·PÖTL

Weinhof

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AT-BIO-402
Österreichische
Landwirtschaft

Domus Petri 2022

Variety:	Blend Zweigelt and Merlot
Cultivation:	controlled organic production AT-BIO-402, vegan, LN17732/24
Origin:	Mittelburgenland, Horitschon
Soil:	clay – iron bearing
Harvest:	September/October 2022
Maturation:	fermented in stainless steel tanks, matured in used oak barrels
Bottled:	
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 5,7 g/l total acidity 2,5 g/l residual sugar – extra-dry
EAN – Code:	9120018333455



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.