

EDLES TAL® GÖTTLESBRUNN 2018

„typical Göttlesbrunn style! dark ruby-garnet red with youthful reflection, black berries in the nose, some orange zest, dark and juicy, well integrated roasted aromas on the palate, well balanced, full bodied and concentrated ripe tannin“



ORIGIN

vineyard. Hagelsberg & Schüttenberg around Göttlesbrunn

soil. gravely loess, loamy loess and pure gravel

climate. Holzweg & Hagelsberg bring a ripe and typical Zweigelt with lively character. The Merlot grape brings depth and a full-bodied palate, and to complete this wonderful blend we added some Syrah to bring spice and complexity.

ENJOY

paring. beef (loin, T-Bone-Steak, Roastbeef), lamb, venison (in a heavy sauce), chicken in red-wine, cheese, nuts – but also ideal for thoughtful hours without a meal

glass. Bordeaux-Glass

ideal temp. 18°

suitable for vegans

VINIFICATION

harvest. all hand-picked, Zweigelt: 7.09.2018, Merlot: 26.09.2018, Syrah: 21.09.2018

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 30 °C with regular pump overs during main fermentation

maceration. 3 weeks after fermentation

BSA. malolactic is made in partly new, partly old barriques

rest time. in old barriques for 15 months

alcohol content. 14 % Vol

total acidity. 5,2 g/l

residual sugar. 1,0 g/l

potential. 2020 - 2026