

RUBIN CARNUNTUM 2019

„Zweigelt! dark ruby-garnet red with youthful reflection, black cherry in the nose, juicy berries and roasted aromas on the palate, well balanced and fresh and soft tannins, a wine with charm and potential for aging“



ORIGIN

brand. the brand of our region Carnuntum, always made of the characteristic grape Zweigelt, and is required to pass a professional tasting panel in order to bear the prestigious title of “Rubin Carnuntum”

vineyard. Hagelsberg, Holzweg, Kräftent

soil. loam and loess

climate. The pannonian climate and the influence of the River Danube and the Lake Neusiedl lead to very ripe grapes with a refined and deep structure, but are also able to preserve their fresh fruit. Ideal conditions for our Zweigelt, which therefore makes it undoubtedly our most important grape.

ENJOY

pairing. beef (loin, T-Bone-Steak, Roast beef), lamb, venison (in a heavy sauce), chicken in red-wine, cheese, nuts – but also ideal for long and pensive hours without a meal

glass. Chianti-glass or Bordeaux-glass

ideal temp. 18°C

suitable for vegans

VINIFICATION

harvest. 18.&19. september 2019, hand-picked

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

fermentation. fermented in temperature controlled stainless steel tanks at 28-30 °C

maceration. 3 weeks after fermentation

BSA. malolactic fermentation is made in old french oak barrels

rest time. 10 monts in old french barriques

bottling. August 2020

alcohol content. 13.5 % Vol

total acidity. 5.8 g/l

residual sugar. 1.0 g/l

potential. 2020 - 2026