

CABERNET SAUVIGNON 2018

„Ruby-garnet, black current, spicy aromas, some coffee and chocolate, vanilla, elegant structure, ripe and intensive tannins on the palate, very dense“



ORIGIN

vineyard. Aubühel in Höflein

soil. dry sand

climate. Generally, we are a “cool climate” region, but the Cabernet Sauvignon loves hot climates, so we do our best to appease its’ demands and plant him on pure and dry sand. The sand gets very, very hot during the day and the Cabernet Sauvignon enjoys the special climate of the Aubühel and produces ripe and dark wines every year.

ENJOY

pairing. heavy meat-dishes, grilled, roasted or with a sauce, lamb, cheese

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 27. October 2018 hand-picked

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. 4 weeks after fermentation

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

rest time. in old and new barriques for 18 months

alcohol content. 14.5 % Vol

total acidity. 5.1 g/l

residual sugar. 1.0 g/l

potential. 2021 - 2031+