

## RUBIN CARNUNTUM 2020

*„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, Kräften

**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.-22. september 2020, 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 2021

**alcohol content.** 13.5 % Vol

**total acidity.** 5.1 g/l

**residual sugar.** 1.0 g/l

**potential.** 2022 - 2028