

ANNA-CHRISTINA RIED BÄRNREISER¹ HÖFLEIN 2016

„Anna-Christina- this blend combines the juicy cherry fruit of the Zweigelt grape, the powerful structure and ripe tannins of the Cabernet Sauvignon, and the smooth and velvety texture of the Merlot; ruby-garnet red with a dark core, dark and juicy berries as well as spicy nuances in the nose, complex, multi-layered, good tannins, elegance and charm with an intense and unrivaled concentration.

Our premium blend, dedicated to our daughters Annemarie and Christina. 65 % Zweigelt - 25 % Merlot – 10 % Cabernet Sauvignon “



ORIGIN

vineyard. Bärnrieser

soil. gravely loess

climate. The Ried Bärnreiser is one of the warmest locations in the middle of our range of hills, as it allows maximum sun exposure due to its southern orientation and is more influenced by the Pannonian climate than by the cool Danube in the north. Together with the nutrient-rich, sandy loess soils this leads to a very constant ripening of the grapes and a silky tannin structure. That is why for us our Zweigelt cuvée shows best the characteristics of this special location Ried Bärnreiser.

ENJOY

pairing. veal and venison, roasted in heavy sauce, spicy cheese with nuts-

Glas. Bordeaux-Glas.s

Temperatur. 18 °C

suitable for vegans

VINIFICATION

harvest. hand-picked, Zweigelt: 30.09.2016, Merlot: 17.10.2016, CS: 19.10. 2016

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

fermentation. in wooden fermenters at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made in french barriques

rest time. every variety separately in mainly new barriques for 20 months

blending. April 2018

bottling. August 2018

alcohol content. 14,5 % Vol

total acidity. 5,2 g/l

residual sugar. 1,0 g/l

potential. 2018 – 2028 +