

CABERNET-MERLOT `1013` 2007

Origin:	Austria, Neusiedlersee, Rust
Quality grade:	Österreichischer Qualitätswein
Site:	Ruster Hügelland
Site Type:	hilly land
Varietal:	Cabernet Franc 64 % 10 - 20 years Cabernet Sauvignon 10 % Merlot 26 %
Soil:	loamy brown earth granite gneiss primary rock Muschelkalk mineral large stony large



CELLAR

Harvest:	handpicked September 13 - September 21
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 32 °C
Maturing:	80 % oak barrel new barrel 15 month(s) 20 % oak barrel used barrel

DATA

Wine Type:	Still wine red dry
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Alcohol:	14 %
Residual Sugar:	2.2 g/l
Acid:	5.4 g/l
Certificates:	bio-dynamic
Allergens:	sulfites
Drinking Temperature:	18 °C
Optimum Drinking Year:	2010 - 2025