

CABERNET-MERLOT `1014` 2008

Origin:	Austria, Neusiedlersee, Rust
Quality grade:	Österreichischer Qualitätswein
Site:	Ruster Hügelland
Site Type:	hilly land
Varietal:	Cabernet Franc 69 % 9 - 21 years Cabernet Sauvignon 17 % Merlot 14 %
Soil:	loamy brown earth granite gneiss primary rock Muschelkalk mineral large stony large



CELLAR

Harvest:	handpicked October 8 - October 16
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 32 °C
Maturing:	75 % oak barrel new barrel 15 month(s) 25 % oak barrel used barrel

DATA

Wine Type:	Still wine red dry
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Alcohol:	13.5 %
Residual Sugar:	2.5 g/l
Acid:	5.6 g/l
Allergens:	sulfites
Drinking Temperature:	18 °C
Optimum Drinking Year:	2011 - 2026