



CF 13 2013

Origin:	Austria, Kremstal
Site:	Vineyard in the Kremstal
Site Type:	terraces
Varietal:	Cabernet Franc 100 %
Geographical Orientation:	south
Sea Level:	340 m
Soil:	loess gravel

WEATHER / CLIMATE

Climate: continental

CELLAR

Fermentation: spontaneous
Malolactic Fermentation: yes
Maturing: barrique | 225 L | used barrel | 39 - 39 month(s)
Time on the Full Yeast: 39 - 39 month(s)
Bottling: natural cork
SO2 added: 10 mg

DATA

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 0.1 g/l
Acid: 5.1 g/l

WINE DESCRIPTION

CF 13 is an experimental wine in the Vin Jaune style. It was allowed to mature for 3 years in barriques that were not completely filled. It offers a very unusual unfiltered pleasure. A high proportion of yeast was deliberately included in the bottle. Stored upright and without a deposit, it offers a completely different taste than its very cloudy brother from the same bottle. Wine in its most natural form. Black Forest cherry on oak board. I enjoy it!

WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.