

Cabernet Sauvignon 2014

Origin: Hungary, Sopron
Site: Spitze Steiner
Varietal: Cabernet Sauvignon 100 % | 14 years
5500 plants/ha | 2000 liter/ha
Soil: gneiss
stone



Weather / Climate

Climate: pannonic
Cellar
Harvest: handpicked
Malolactic yes
Fermentation:
Skin Contact: 3 week(s)
Fermentation: spontaneous
steel tank
Maturing: barrel | used barrel
Bottling: 2000 bottles

Data

Wine Type: Still wine | red | dry
Alcohol: 12.44 %
Acid: 5.9 g/l
Residual Sugar: 0.8 g/l
Certificates: organic, bio-dynamic
Allergens: sulfites
Drinking
Temperature: 18 - 19 °C
Aging Potential: medium (2027 years)
Optimum Drinking
Year: 2017 - 2027

