



Cabernet Sauvignon Rohstoff 2015

Österreichischer Qualitätswein 

Origin: Austria, Neusiedlersee, Andau
Quality grade: Österreichischer Qualitätswein
Site: Heideboden
Site Type: plains
Varietal: Cabernet Sauvignon 100 % | 12 - 17 years
5500 plants/ha | 4000 liter/ha
Sea Level: 117 m
Soil: gravelly | large | top soil
sand | medium | sub soil



Weather / Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked

Grape Sorting: manual

Malolactic yes

Fermentation:

Skin Contact: 3 - 5 week(s)

Mash Fermentation: squashed | Stems: 0 % | 7 | 100 %

Press: pneumatic | drained juice | 80 %

pneumatic | pressed juice | 20 %

Fermentation: spontaneous

steel tank | 7 day(s) | temperature control: yes

| 24 - 28 °C

Maturing: 60 % | small oak barrel | 225 L | new barrel |

14 month(s)

40 % | small oak barrel | 225 L | 1 year | 14

month(s)

Time on the Full 3 month(s)

Yeast: 3 month(s)

Time on the Fine 6 month(s)

Yeast: 6 month(s)

Bottling: natural cork

Data

Wine Type: Still wine | red | dry

Alcohol: 14.5 %

Residual Sugar: 1.2 g/l

Acid: 4.9 g/l

Allergens: sulfites

Drinking 15 - 18 °C

Temperature:

Aging Potential: medium (10 years)

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Optimum Drinking
Year:

2018 - 2027

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