



CABERNET SAUVIGNON ROHSTOFF 2015



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 Fermentation: yes
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 Yeast: 3 month(s)
3 month(s)
Time on the Fine Yeast: 6 month(s)
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 Temperature: 15 - 18 °C
Aging Potential: medium (10 years)
Optimum Drinking Year: 2018 - 2027

