



W e i n g u t  
**SCHÖNBERGER**

## HERBST CUVÉE 2015

<b>Origin:</b>	Austria, Neusiedlersee-Hügelland, Mörbisch am See
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection - Mörbisch
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch 70 %   28 - 38 years Merlot 30 %
<b>Soil:</b>	slate quartz heavy deep lake bottom



### Weather / Climate

**Climate:** continental, pannonic

### Cellar

**Harvest:** handpicked | end/september - middle/october

**Malolactic Fermentation:** yes

**Fermentation:** spontaneous  
open fermentation vat

**Maturing:** oak barrel | used barrel | 16 month(s)

### Data

**Weingut Schönberger** | Hauptstraße 82 | 7072 Mörbisch am See | Austria

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<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Certificates:</b>	vegan, Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	high (20 years)