



RUBIN CARNUNTUM 2015

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Acid:	5.1 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 70 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2023

AWARD

Falstaff:	91
A la Carte:	91

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Stixneusiedl, Labrinzen, Lange Weingärten, Hausweingärten, Sperlern
Site Type:	hilly land
Varietal:	Zweigelt 100 % 10 - 25 years 5500 plants/ha 4900 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 260 m
Soil:	calcareous Tschernosem loam loess



HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank 8 day(s)
Fermentation:	spontaneous steel tank 8 day(s) 28 °C
Maturing:	70 % steel tank 10 month(s) 30 % small wooden barrel 225 L used barrel 10 month(s)
Time on the Full Yeast:	8 month(s) 8 month(s)

PRODUCT CODES

EAN:

9120039620923