



RIED TILHOFEN 2015

Wine Type:	Still wine red dry
Alcohol:	14.5 %
Acid:	4.8 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 70 mg
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2020 - 2025

AWARD

Falstaff:	94
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VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Stixneusiedl, Tilhofen
Normal Classification:	Erste Lage
Site Type:	hilly land
Varietal:	Merlot 45 % 15 - 25 years 4000 plants/ha 2600 - 3000 liter/ha Cabernet Sauvignon 40 % Blaufränkisch 15 %
Geographical Orientation:	south
Sea Level:	180 m
Soil:	sandy calcareous loam sub soil

HARVEST AND MATURING

Harvest:	handpicked middle/october
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % open fermentation vat 600 L
Fermentation:	spontaneous open fermentation vat 600 L
Maturing:	75 % small oak barrel 225 L used barrel 18 month(s) 25 % small oak barrel 225 L new barrel 18 month(s)
Time on the Full Yeast:	14 month(s) 14 month(s)

PRODUCT CODES



EAN: 9120039622170
EAN / carton 6: 9120039623351