

CABERNET FRANC 2016

Origin:	Austria, Neusiedlersee, Rust
Quality grade:	Österreichischer Qualitätswein
Site:	Ruster Hügelland
Site Type:	hilly land
Varietal:	Cabernet Franc 100 %
Soil:	loamy brown earth granite gneiss primary rock Muschelkalk mineral large stony large



CELLAR

Harvest:	handpicked October 17 - October 21
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 32 °C
Maturing:	50 % oak barrel new barrel 50 % oak barrel used barrel

DATA

Wine Type:	Still wine red dry
Alcohol:	14 %
Residual Sugar:	1 g/l

Acid: 5.3 g/l
Certificates: bio-dynamic
Allergens: sulfites
Drinking Temperature: 17 °C
Optimum Drinking Year: 2019 - 2049