



Cabernet Sauvignon Unplugged 2016

Österreichischer Qualitätswein 

Origin: Austria, Neusiedlersee, Andau
Quality grade: Österreichischer Qualitätswein
Site: Heideboden
Site Type: plains
Varietal: Cabernet Sauvignon 100 % | 13 - 18 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

Malolactic yes

Fermentation:

Skin Contact: 3 - 5 week(s)

Mash Fermentation: squashed | Stems: 0 % | 7 | 100 %

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 3 month(s)

Yeast: 3 month(s)

Time on the Fine 6 month(s)

Yeast: 6 month(s)

Data

Wine Type: Still wine | red | dry

Alcohol: 13 %

Allergens: sulfites

Drinking 15 - 18 °C


Temperature:

Aging Potential: medium (10 years)

Optimum Drinking 2019 - 2028

Year:

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