



# CARNUNTUM ROT 2016

|                               |                        |
|-------------------------------|------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry |
| <b>Alcohol:</b>               | 12.5 %                 |
| <b>Acid:</b>                  | 5.5 g/l                |
| <b>Residual Sugar:</b>        | 1 g/l                  |
| <b>Total Sulfur:</b>          | < 70 mg                |
| <b>Certificates:</b>          | organic                |
| <b>Allergens:</b>             | sulfites               |
| <b>Drinking Temperature:</b>  | 14 - 16 °C             |
| <b>Aging Potential:</b>       | medium (5 years)       |
| <b>Optimum Drinking Year:</b> | 2018 - 2021            |

## AWARD

|                        |     |
|------------------------|-----|
| <b>Falstaff:</b>       | 90  |
| <b>Vinaria awards:</b> | *** |

## VINEYARD

|                                  |                                                                                                         |
|----------------------------------|---------------------------------------------------------------------------------------------------------|
| <b>Origin:</b>                   | Austria, Carnuntum                                                                                      |
| <b>Quality grade:</b>            | Qualitätswein                                                                                           |
| <b>Site:</b>                     | Stixneusiedl                                                                                            |
| <b>Normal Classification:</b>    | Gebietswein                                                                                             |
| <b>Site Type:</b>                | hilly land                                                                                              |
| <b>Varietal:</b>                 | Zweigelt 85 %   5 - 35 years<br>5000 plants/ha   4500 liter/ha<br>Blaufränkisch 10 %<br>St. Laurent 5 % |
| <b>Geographical Orientation:</b> | south                                                                                                   |
| <b>Sea Level:</b>                | 180 - 260 m                                                                                             |
| <b>Soil:</b>                     | limestone<br>loam<br>loess<br>gravel                                                                    |

## HARVEST AND MATURING

|                                 |                                                                                                                                                                  |
|---------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Harvest:</b>                 | handpicked   middle/september                                                                                                                                    |
| <b>Malolactic Fermentation:</b> | yes                                                                                                                                                              |
| <b>Mash Fermentation:</b>       | squashed   Stems: 0 %   large wooden barrel   500 L  <br>used barrel   6 - 8 day(s)   28 - 0 °C<br>squashed   Stems: 0 %   steel tank   6 - 8 day(s)   28 - 0 °C |
| <b>Fermentation:</b>            | spontaneous<br>large wooden barrel   500 L   used barrel   6 - 8 day(s)  <br>28 °C<br>steel tank   6 - 8 day(s)   28 °C                                          |



**Maturing:** large wooden barrel | 500 L | used barrel | 6 month(s)  
steel tank | 6 month(s)  
amphora | 2 month(s)

**Time on the Full Yeast:** 8 month(s)  
8 month(s)  
8 month(s)

## PRODUCT CODES

**EAN:** 9120039622149  
**EAN / carton 6:** 9120039623146