

Cuvee Pöstlingberg 2014

Origin:	Austria
Quality grade:	Qualitätswein
Site:	Pöstlingberg
Site Type:	terraces
Varietal:	Cabernet Sauvignon 80 % 20 - 25 years 4500 plants/ha 3500 liter/ha Zweigelt 20 % 15 years
Geographical Orientation:	south
Sea Level:	250 - 270 m
Soil:	gneiss large sub soil



Weather / Climate

Climate: continental

Cellar

Harvest:	handpicked September 28 20 kg cask
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 10 % 2 week(s) 100 %
Maturing:	70 % large wooden barrel 1000 L used barrel 12 month(s) 30 % small oak barrel 225 L used barrel 12 month(s)
Time on the Full Yeast:	6 month(s) 6 month(s)

Time on the Fine Yeast: 6 month(s)
6 month(s)
Bottling: natural cork | beginning/april | 3500-4500 bottles

Data

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 2.4 g/l
Total Sulfur: < 30 mg
Certificates: Demeter
Allergens: sulfites
Drinking Temperature: 16 - 18 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2017 - 2029

Awards

Robert Parker: 94

Wine Description

nice wine