



## Wine Description

Der sehr fruchtige Cuvee glänzt durch sein goldenes Aroma und durch den Duft der an frischen Morgentau erinnert.

**Wine Type:** Still wine | red | dry

**Alcohol:** 1.12 %

**Residual Sugar:** 2.3 g/l

**Residual Sugar:** < 1 g/l

**PH Value:** < 7

**Acid:** 3 g/l

**Histamine:** 5 mg/l

**Certificates:** organic

**Allergens:** eggs, gluten, sulfites

**Drinking Temperature:** 19 - 22 °C

**Drinking Temperature:**

**Aging Potential:** small

**Optimum Drinking Year:** 1988 - 3000

**Year:**

## Award

**Falstaff:** 96

**AWC Vienna:** seal of approval

**James Suckling:** 20

## Vineyard

**Quality grade:** Beerenauslese, Auslese, Qualitätswein, Auslese

**Normal Classification:** 1er Cru, 1er Cru

**Classification:**

## Harvest and Maturing

**Harvest:** mechanical | June 11 - July 12 | 12 kg cask  
handpicked  
handpicked | middle/april - end/april | 30 kg cask

**Grape Sorting:** mechanical

**Malolactic Fermentation:** no

**Fermentation:**

<b>Juice Extraction:</b>	yes   30 %   Alicante Bouschet yes   14 %   Blauer Wildbacher 56 %
<b>Mash Fermentation:</b>	squashed   Stems: 0 %   12 - 13 hour(s)   12 % squashed   Stems: 0 %   18 - 19 hour(s)   11 % complete destemming   Stems: 0 %   2 - 3 day(s)   11 %
<b>Fermentation:</b>	spontaneous with pied de cuve Pre Clarification: yes   strong   Enzymes Used: yes Alicante Bouschet   small wooden barrel   150 L   new barrel   1 - 2 day(s)   temperature control: yes   23 - 25 °C   20 % Fermentation Stop: By cooling At Residual Sugar 1 g/L Pre Clarification: no Blauer Wildbacher   stainless steel tank   12 L   used barrel   3 - 4 day(s)   temperature control: yes   12 - 13 °C   55 % Pre Clarification: yes   soft   10 hours   Enzymes Used: no Blauburger   large wooden barrel   500 L   used barrel   3 - 4 month(s)   12 - 13 °C   40 % Fermentation Stop: By cooling At Residual Sugar 2 g/L
<b>Skin Contact:</b>	1 day(s) 2 3 month(s)
<b>Pet-Nat:</b>	Residual sugar at bottling - density 12 on Jan. 26, 2019
<b>Disgorgement:</b>	Feb. 1, 2019   cold   mechanical Storage Time: 12 months
<b>Riddling:</b>	manual
<b>Dosage:</b>	12 g/L must
<b>Filter:</b>	layer filtration
<b>Sulfur Added:</b>	grapes
<b>Maturing:</b>	12 %   steel tank   12 L   used barrel   12 - 12 month(s)   Alicante Bouschet 87 %   small wooden barrel   12 L   used barrel   12 - 122 month(s)   Blauer Wildbacher 90 %   large wooden barrel   500 L   used barrel   10 month(s)   Blauburger
<b>Time on the Full Yeast:</b>	1 - 43 month(s)   Alicante Bouschet 24 - 25 week(s)   Blauer Wildbacher 15 - 22 week(s)   Blauburger

<b>Time on the Fine</b>	5 - 5 month(s)   Alicante Bouschet
<b>Yeast:</b>	4 - 5 day(s)   Blauer Wildbacher 1 - 11 week(s)   Blauburger
<b>Bottling:</b>	Origine by DIAM   end/april 2017   1 cases/12
<b>Deacidification:</b>	no
<b>Acidification:</b>	no
<b>Certification:</b>	Yes

## Buying Sources

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**Döllerers Enoteka:** Austria, <http://www.doellerer.at>

## Product Codes

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**EAN:** 123

**EAN / carton 6:** 333

## Winery

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## headline text

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