

# Omar Test3 N.V.

Auslese, Auslese, Beerenauslese, Qualitätswein, 1er Cru, 1er Cru

**Quality grade:**

Beerenauslese, Auslese, Qualitätswein,  
Auslese

**Normal**

1er Cru, 1er Cru

**Classification:**

**Varietal:**

Alicante Bouschet 11 % | 20 - 25 years  
100 - 120 plants/ha | 300 - 350 liter/ha  
Blauer Wildbacher 12 % | 11 - 12 years  
12 - 12 plants/ha | 100 - 120 liter/ha  
Botrytis: 12 %  
Blauburger 78 % | 5 - 7 years  
100 - 101 plants/ha | 200 - 220 liter/ha  
Alicante Bouschet 12 %



## Cellar

**Harvest:**

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

**Grape Sorting:**

mechanical

**Malolactic**

no

**Fermentation:**

**Sulfur Added:**

grapes

**Whole Grape**

no

**Pressing:**

**Mazeration:**

11 hour(s) | 11 °C | warm | with stems: yes  
12 day(s) | 13 °C | warm  
16 hour(s) | 17 °C | in the press

**Skin Contact:**

1 - 2 day(s)  
2 - 3  
3 - 4 month(s)

**Juice Extraction:**

yes | 30 % | Alicante Bouschet  
yes | 14 % | Blauer Wildbacher  
56 %

**Mash Fermentation:**

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 %

**Press:**

March 6, 2019 | manual | drained juice | 5  
hours | Max Pressure: 1 bar | 20 %  
March 9, 2019 | mechanical | first press | 8  
hours | Max Pressure: 3 bar | 40 %  
March 22, 2019 | mechanical | second press |  
10 hours | Max Pressure: 3 bar | 20 %

**Fermentation**

**Process:**

pump over | 5 - 7 x week | Duration: 12 days  
12 - 13 x



**Fermentation:** 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

**Filter:** layer filtration  
**Second**  
**Fermentation:** Feb. 20, 2019 | Bottle  
Sugar Type: must | 12 g  
Yeast Type: must | 12 g  
March 15, 2019  
Sugar Type: rectified concentrated grape must  
| 2 g  
Yeast Type: must | 10 g  
Yeast Type: selected yeast

**Pet-Nat:** Residual sugar at bottling - density 12 on Jan.  
26, 2019

**Disgorgement:** Feb. 1, 2019 | cold | mechanical  
Storage Time: 12 months

**Riddling:** manual  
**Dosage:** 12 g/L must  
**Maturing:** 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

**Time on the Full**  
**Yeast:** 1 - 43 month(s) | Alicante Bouschet  
24 - 25 week(s) | Blauer Wildbacher  
15 - 22 week(s) | Blauburger

**Time on the Fine**  
**Yeast:** 5 - 5 month(s) | Alicante Bouschet  
4 - 5 day(s) | Blauer Wildbacher  
1 - 11 week(s) | Blauburger

**Bottling:** Origine by DIAM | end/april 2017 | 1 cases/12  
**Certification:** Yes

**Deacidification:** no  
**Acidification:** no

## Data

**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  
**Aging Potential:** small  
**Optimum Drinking Year:** 1988 - 3000

## Awards

**Falstaff:** 96  
**AWC Vienna:** seal of approval  
**James Suckling:** 20

## Buying Sources

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

## Product Codes

**EAN:** 123  
**EAN / carton 6:** 333

## Wine Description

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

## Winery

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