



red red 2016

Reserve

Origin: Japan
Site: magic one
Normal Classification: Reserve
Site Type: terraces
Varietal: Cabernet Franc 100 % | 25 - 30 years
4000 plants/ha | 3000 - 3500 liter/ha
south east
Geographical Orientation:
Sea Level: 150 - 200 m
Soil: lime | little | sub soil
slate | large | sub soil



Cellar

test vinification

Vinification

Hand-picked grapes were carefully transformed into wine and matured in our 700-year-old natural cellar in large wooden barrels. The very steep and meager terraces of the Loiserberg vineyard provide the best conditions for an ideal Grüner Veltliner with a distinct character, deep fruitiness and an elegant

Harvest: handpicked | beginning/september | 20 kg cask

Malolactic Fermentation: yes

Fermentation: spontaneous
large wooden barrel | used barrel | 2 - 3 week(s)

Maturing: 20 % | small oak barrel | 225 L | new barrel | 12 month(s)
80 % | large wooden barrel | 1000 L | used barrel | 12 month(s)

Time on the Full Yeast: 6 month(s)

Time on the Fine Yeast: 5 - 8 month(s)

Data

Wine Type: Still wine | red | dry

Alcohol: 13 %

Residual Sugar: 2.3 g/l

Acid: 4.1 g/l

Total Sulfur: < 20 mg

Certificates: Demeter

Allergens: sulfites

Drinking Temperature: 15 - 17 °C

Aging Potential: medium (8 years)

Optimum Drinking Year: 2018 - 2023

Awards

The Wine Enthusiast: 94

Wine Description

very good