



RIED TILHOFEN 2017

Wine Type:	Still wine red dry
Alcohol:	14 %
Acid:	4.8 g/l
Residual Sugar:	1.5 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high
Optimum Drinking Year:	2022 - 2032

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Stixneusiedl, Tilhofen
Site Type:	hilly land
Varietal:	Merlot 45 % 17 - 27 years 4000 plants/ha 2600 - 3000 liter/ha Cabernet Sauvignon 40 % Blaufränkisch 15 %
Geographical Orientation:	south
Sea Level:	180 m
Soil:	sandy calcareous loam sub soil



HARVEST AND MATURING

Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % open fermentation vat 600 L
Fermentation:	spontaneous open fermentation vat 600 L
Maturing:	75 % small oak barrel 225 L used barrel 18 month(s) 25 % small oak barrel 225 L new barrel 18 month(s)

PRODUCT CODES

EAN:	9120039622651
EAN / carton 6:	9120039623658