

Hager Rot Reserve 2019



Wine Description

Hager Rot is a Cuvée of Zweigelt, Blauburger and Pinot Noir. The grapes grow in 350-400m above sealevel on clay and stony soil (micaschist and gneis) The harmonious interplay of these red wines, the special care of the vineyard and the proper monitoring of the wine in the cellar, lead to this high-quality blend. Especially the Pinot Noir requires high quality soil (barren, stony soils with southerly orientation). The harvest of Hager Rot Reserve 19 was rather small, therefore the grapes were very ripen. We had to select the grapes very carefully. After spontaneous fermentation the wine was racked into small used oak barrels for 24 month before it got bottled. The Hager Rot Reserve 19 is a great full-bodied red wine with fruity nose, soft tannins, and a long finish. It goes well with deer or ripen cheese.

| | |
|------------------------|------------------------|
| Wine Type: | still wine red dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 5.6 g/l |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |

Vineyard

| | |
|----------------------------------|--|
| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Steinleiten, Hiesberg |
| Site Type: | hillside |
| Varietal: | Blauer Zweigelt St. Laurent Pinot Noir |
| Geographical Orientation: | south |
| Soil: | loam mica schist flint gneiss |

Harvest and Maturing

| | |
|---------------------------------|--|
| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing: | small oak barrel used barrel 18 month(s) |