

2022

Tesoro

Qualitätswein, Burgenland
Organic Farming



Terroir

The soils of the vineyards are characterized by sandy gravel soils on Leitha limestone and are located on the hills near St. Margarethen. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Vineyard Management

Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Cellar

The wine is a cuvée of Cabernet Sauvignon and Blaufränkisch. Harvested separately, each grape mash is fermented in a wooden fermentation vessel, and the mash cap is submerged manually at regular intervals. After 21 days, it is pressed and partly stored in new French oak barrels. After 20 months, the final cuvée is created and stored in the cellar for another 6 months.

Profile and Characteristics

In the glass, there are intense aromas of blackcurrant, blackberry and graphite. On the palate it is compact and supported by ripe tannins and elegant acidity. In this blend, the two varieties impressively show the powerful style typical of the region that characterizes great red wines from Burgenland. This wine is great as a soloist or paired with dark meats.

Awards

Falstaff
94

Vinous Media
93

Varietal
Cabernet Sauvignon |
Blaufränkisch | varietal blend
red

Flavor
dry

Alcohol
14 %

Residual Sugar
1 g/l

Acid
6 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2025 - 2040

