

Cabernet Sauvignon

RESERVE

handverlesen & nachhaltig bewirtschaftet

*spicy, powerfull, harmonious
best served with: braised or roasted meat
dry - 13,5 %vol.*

*Dark ruby garnet-red, notes of
blackcurrant and red fruits to the nose.
Complex, smooth and full-bodied palate
with fine toasting character. Gentle notes
of vanilla, full-bodied with long and very
pleasant finish.*

Rebsorte: Cabernet Sauvignon

Standort/Boden: Our "exotic" Kremstaler ;-) Light and sandy soils
suit perfect not only for Grüner Veltliner and
Blauer Zweigelt!

Alkohol: 13,5 %vol.

Restzucker: 1,2 g/l

Säure: 5,1 g/l

Ausbau: fermentation in an open top fermenter at about
16°C to 18° C, kept for 24 month in barriques,
unfiltered filled

Verschluss: natural cork

Optimale Trinktemperatur: 18 – 20°C

Optimale Trinkreife: 2023 – 2032

Gebinde: 075l | 1,5l

Jahrgang 2022

