

Schrattenthal 9 2011



This blend of Zweigelt, Merlot and Cabernet Sauvignon is created using only the highest quality grapes from our best red wine vineyards around Schrattenthal. The role models for this wine are naturally the noble French Bordeaux. And this very distinctive red wine also presents itself as equally complex, elegant and long-lasting on the palate.

*Elegant fruit, reminiscent of red berries, extremely multi-layered, alluring extract sweetness, complex, lots of spiciness and tobacco, structured with full-body on the palate, with exposure to the air it becomes increasingly charming, stimulating and fruity with long, harmonious finish.

*Demonstrates its full potential with venison, deer, fillet of beef, roast lamb shoulder or breast of duck.

70% Zweigelt, 20% Merlot, 10% Cabernet Sauvignon, Austrian quality wine
Hand-picked end of October, destemmed and pressed
20.5 ° KMW (Klosterneuburg most value), 20 - 30 days spontaneous closed fermentation (2x daily round pumping), approx. 15 months ageing in barrique barrels, screw top
Alcohol: 13.5% by vol.
Acidity: 4.8 g/l
Residual sugar: 1.0 g/l