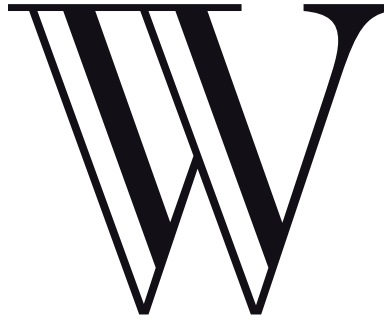


WELLANSCHITZ
NECKENMARKT
BURGENLAND



RIED RÜSSELSGRUND
Cabernet Sauvignon

<i>Vineyards & Soil:</i>	Rüsselsgrund in Neckenmarkt, south-facing slope with overlying shell limestone, very high lime activity, hot microclimate
<i>Age of vines::</i>	30+ years
<i>Altitude:</i>	300 meters mid October, 25 hl / ha
<i>Vinification:</i>	Harvest by hand, manual sorting before processing, 30-35 days of spontaneous fermentation in 1500 lt. wooden fermentation vats, manual punching down of the mash cake, followed by malolactic fermentation, Maturation in 500lt. Barrel (50% new).
<i>Alcohol:</i>	14 %vol.
<i>Acidity:</i>	5,1 g/l.
<i>Maturity for drinking:</i>	Now and in the next 20 years
<i>Tasting notes:</i>	Deep dark ruby garnet, opaque core, violet reflections, inviting precious wood spice, black berries, fresh cassis, chocolaty nuances. Juicy, complex, attractive extract sweetness, ripe tannins, sweet, dark berry fruit on the finish, good length, secure ageing potential.
<i>Food recommendation:</i>	Roast venison with root vegetables and currant confit