

Schatzberg Cuvée

variety:	Merlot, Cabernet Sauvignon, Zweigelt
origin:	Weinviertel
site:	different sites from the Schatzberg
soil:	loess soil
age of vine:	20 – 25 years
fermentation:	mash fermentation in high grade-steel tanks, maturing in new and already used barrique barrels
analysis:	
alcohol:	13,5 Vol%
residual sugar:	2,6 g / l
acidity:	4,9 %o
description:	dark ruby red, fine berry aromas on nose, tender hints of chocolate, elegantly structured on the palate, distinct tannins
food pairing:	Between 16 - 18 °C the wine shows its full elegance and finesse. Particularly suitable with dark meat and cheese.
storability:	8 - 9 years
seal:	screwtop