

Cabernet Sauvignon

2011

The Cabernet Sauvignon is presumably the most famous red wine variety of the world. Its demanding vines can only yield ripe grapes in the best wine growing regions and only there high grade Cabernet Sauvignon wines can be made. Fortunately the area around Lake Neusiedl ranks among these regions. Our Cabernets can indeed reach world-class qualities when treated by skilled experts. Since we prefer a milder style of Cabernet, our wines are typically ready to drink after only a few years and generally not too rich on tannins.

Tasting Notes:	Our Cabernet Sauvignon 2011 shows a dark ruby-red color. It offers a distinctive cassis flavour and combines the Cabernet-typic full aromatic notes. The taste is dominated by its power and strong but well integrated Tannins.		
Food Suggestion:	This Cabernet is just an ideal companion for red meat and game.		
Aging Potential:	Needs two to four years after the harvest to reach its optimum. After that it will at least be good to drink for an equally long time.		
Drinking Temperature:	18 ° C		
Alcohol content:	13.5 % vol	Sugar Content: 1.2 g/L	Acidity: 5 g/L



Spiny but still friendly like the hedgehog.

To find hedgehogs one has to wait until the sun sets over the vineyards. They sleep during the day and only come out at night, bustling around hunting insects and other delicacies. It's easier to hear them than to see them though because they tend to be pretty loud eaters. Having found them hedgehogs look quite defensive but also spread a bit of a clumsy and friendly aura.

