

NEUSIEDLERSEE

• DAC •

RESERVE

Capella 2018

Capella is or Premium-Zweigelt. It is selected from the best grapes of the vintage 2018. Ripe grapes, gentle vinification and twelve months of Barrique aging in small new oak barrels form a jutting red wine with great potential. It is just right for wine enthusiasts and connoisseurs of strong and expressive reds. This wine, named after a star represents the most distinguished Zweigelt type and fully accentuates this grape's strengths.

NEUSIEDLERSEE DAC RESERVE stands for a Zweigelt that has grown here but is at home all over the world. Soil, climate and experience in vinification combine in an exemplary manner to form an impressive example of its kind: typical and powerful, an essence of nature and wine culture on Lake Neusiedl.

Tasting Notes:

When poured, the Capella shines with a ruby red core and violet reflections. In the nose, the typical Zweigelt cherry fruit combines with dark berry aromas and rum plums, supported by fine toasted nuances. On the palate it is fruity, of great complexity with mild tannins and pleasant fullness.

Food Suggestion:

This wine is excellent with a festive meal as an accompaniment to dark meat, game dishes and strong cheeses.

Aging Potential

Needs about 2-4 years after the harvest to reach its optimum. After that it will be good to drink for at least 5 more years.

Drinking Temperature:

18 ° C

Alcohol Content: 14 %vol

Sugar Content: 3,6 g/L

Acidity: 5,3 g/L



A star in the night and mysterious like the Long Eared Owl.

Owls glide through the night in starlight, absolutely silent and almost invisible. Only their cries can be heard and their traces seen on the next day. Walking through the fields very observantly one can identify the owls sleeping trees and maybe find one resting there during the day.



AT-BIO-402

Österreich-Landwirtschaft

