

Cabernet Sauvignon 2003

Origin	Horitschon/Mittelburgenland
Site	Hochäcker und Raga
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Cabernet Sauvignon
Age of Vines	19 years of age
Density	5000 vines/ha
Crop	3000 lt/ha
Vintage	5th October 2003
Vinification	Native yeast fermentation in wooden tanks, pressed after 25 days of mash-state, biological malolactic fermentation in new barrique barrels
Aging	18 months in barrique barrels
Analysis	13,5 % vol. of alcohol, 5,5 g/lt of total acidity, 1,2 g/lt residual-sugar
Bottling date	Mai 2005
Mellowness	20056-2015
Best at	18°C / 64.4°F
Degustation-note	Black currant on the nose, deep and dark with delicate mineral spice and roasted aromas. Much fruit and delicate spice with strong tannins linger on the palate, beautiful length and delicate structure which will even develop further, this wine still needs some years to fully mature.
Recommended food	Good match for venison or lamb.