

# Cabernet Sauvignon 2004

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| <b>Origin</b>           | Horitschon/Mittelburgenland  |
| <b>Site</b>             | Hochäcker und Raga   |
| <b>Soil</b>             | Chalybeate clay with high coarse fraction.   |
| <b>Vine Variety</b>     | Cabernet Sauvignon   |
| <b>Age of Vines</b>     | 20 years of age  |
| <b>Density</b>          | 5000 vines/ha  |
| <b>Crop</b>             | 3000 lt/ha   |
| <b>Vintage</b>          | 29th October 2004  |
| <b>Vinification</b>     | Native yeast fermentation in wooden tanks, pressed after 18 days of mash-state, biological malolactic fermentation in new barrique barrels   |
| <b>Aging</b>            | 18 months in barrique barrels  |
| <b>Analysis</b>         | 13,0 % vol. of alcohol, 6,0 g/l of total acidity, 0,8 g/l residual-sugar   |
| <b>Bottling date</b>    | Mai 2006   |
| <b>Mellowness</b>       | 2006-2015  |
| <b>Best at</b>          | 18°C / 64.4°F  |
| <b>Degustation-note</b> | 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 |
| <b>Recommended food</b> | Good match for venison or lamb.  |

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