

Merlot-Cabernet 2004

Vine region Sopron
Vineyard Sporn Steiner, Frettner
Soil Mineral slate and rock
Variety 38% Merlot, 34% Cab. Franc, 28% Cab. Sauvignon
Age of vineyard 6 years
Density 5500-5700 stock / ha
Yield 20-30 hl / ha
Date of harvest October 16. 2002

Vinification We made the alcoholic fermentation by wild yeast in big oak tanks, and after an additional 14 days skin contact we pressed it. After this the malolactic fermentation happened.

Maturation 14 months in barriques
Analytical data 13,3% vol alcohol, 5,0 g/l acidity,
2,4 g/l residual sugar; 30,2 g/l extract

Bottling Juni 2005

Consumption 2005-2012
Recomm. Temperature 18°-20°C

Description Its licorice-like smell is followed by aromas of chocolate and spices. Its taste reminds of forest fruits, strong tannin and elegant acid give its beautiful complex. Its finish is spicy and long.

Meal Saddle of venison with thyme and mushroom-strudel

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