Cabernet Sauvignon
RESERVE

handverlesen & nachhaltig bewirtschaftet

spicy, powerfull, harmonious
best served with: braised or roasted meat
dry - 13,5 %vol.

Dark ruby garnet-red, notes of blackcurrant and red fruits to the nose. Complex, smooth and full-bodied palate with fine toasting character. Gentle notes of vanilla, full-bodied with long and very pleasant finish.

Rebsorte:	Cabernet Sauvignon
Standort/Boden:	Our “exotic” Kremstaler ;-) Light and sandy soils suit perfect not only for Grüner Veltliner and Blauer Zweigelt!
Alkohol:	13,5 %vol.
Restzucker:	1,2 g/l
Säure:	5,1 g/l
Ausbau:	fermentation in an open top fermenter at about 16°C to 18° C, kept for 24 month in barriques, unfiltered filled
Verschluss:	natural cork
Optimale Trinktemperatur:	18 – 20°C
Optimale Trinkreife:	2023 – 2032
Gebinde:	075l | 1,5l
Jahrgang	2022

Weingut Thiery-Weber, Melkerstraße 1, 3495 Rohrendorf, Austria,
t: +43 (0)2732.844.67, f: +43 (0)2732.877.21, office@thiery-weber.at, thiery-weber.at

AT-BIO-302
Österreich-Landwirtschaft

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