

Ried Tilhofen Qualitätswein, Erste Lage, 2016

Vineyard

| | |
|------------------------------|-------------------------|
| Origin | Austria, Carnuntum |
| Classification Quality Grade | Qualitätswein |
| Site | Stixneusiedl, Tilhofen |
| Normal Classification | Erste Lage |
| Site Type | hilly land |
| Varietal | Merlot 45 % |
| Varietal Age | 16 - 26 years |
| Plant Density | 4000 plants/ha |
| Varietal Yield | 2600 - 3000 liter/ha |
| Varietal | Cabernet Sauvignon 40 % |
| Varietal | Blaufränkisch 15 % |
| Geographical Orientation | south |
| Sea Level | 180 m |



| | | | |
|------|------------|---|----------|
| Soil | sandy | - | - |
| | calcareous | - | - |
| | loam | - | sub soil |

Weather / Climate

| | |
|---------------------------|--------|
| Climate | |
| Average Rainfall Per year | 450 mm |

Cellar

| | | | | | |
|-------------------------|-----------------------|-------------|-------|-------------|------|
| Malolactic Fermentation | yes | | | | |
| Fermentation | spontaneous | | | | |
| Fermentation Vat | open fermentation vat | - | 600 L | - | - |
| Maturing | small oak barrel | used barrel | 225 L | 18 month(s) | 75 % |
| | small oak barrel | new barrel | 225 L | 18 month(s) | 25 % |

Data

| | | | |
|-----------------------|----------------------|-----|-----|
| Wine Type | still wine | red | dry |
| Alcohol | 13.5% | | |
| Residual Sugar | 2.1 g/l | | |
| Acid | 5.5 g/l | | |
| Certificates | organic, bio-dynamic | | |
| Allergens | sulfites | | |
| Drinking Temperature | 14 - 16 °C | | |
| Aging Potential | high (10 years) | | |
| Optimum Drinking Year | 2021 - 2026 | | |



Product Codes

| | |
|----------------|---------------|
| EAN | 9120039622354 |
| EAN / carton 6 | 9120039623351 |

Wine Description

| | |
|--------|-----|
| Flavor | dry |
|--------|-----|