



WEINGUT  
BRÜNDLMAYER

## Cabernet Franc Reserve

2019



This wine is sourced from the famous Heiligenstein where our Cabernet Franc vines grow in the "Lyra trellis system". The vineyard was planted by Willi Bründlmayer in 1985 and 1986 with special foresight for future generations.

Fully mature, and meticulously hand-selected grapes were destemmed, then macerated and fermented in one 2500 liters oak vat (second filling) for about 3 weeks before being softly pressed and its must racked into partly new 300 liters French and Austrian oak barrels where the wine matured for more than 18 months. Bottled unfiltered in autumn 2021, the bottles have been kept in our ripening cellar for more than two years before its release in Spring 2024.

### Tasting Note:

Plenty of varietal character, red berry fruit, a nice leafy touch, black olives, and a hint of dark chocolate; dry, hearty and savory on the palate showing a dense & profound structure, intensive red berries and cherry fruit, followed again by ethereal and slightly vegetal notes, still very youthful, impressive density & body, without any unpleasant weight, this wine is in a perfect balance and offers a long, elegant finish. Potential for many, many years.

### ORIGIN & VINIFICATION

**Region:** Niederösterreich  
**Single Vineyard:** Ried Heiligenstein  
**Soil Type:** Perm sand stone, loess  
**Elevation:** 230 – 345 m  
**Slope Face:** South

**Harvest Date:** 15<sup>th</sup> October 2019  
**Skin Contact:** 3 weeks  
**Ageing:** 300l French & Austrian oak  
**Bottling Date:** 24<sup>th</sup> August 2021

### WINE DETAILS

**Alcohol:** 13,5 %vol.  
**Acidity:** 5 g/l  
**Residual Sugar:** dry

**Serving Temperature:** 15 – 18° C  
**Food Pairing:** Pasta, barbecues in summer, beef, lamb, venison, Asian Dishes, stew, gratin, cheese

**Bottled in:** 75cl – 150cl