

Cabernet Franc & Merlot

Willi & Vincent

2015



This wine is sourced from the famous Heiligenstein where Cabernet Franc vines grow in the "Lyra trellis system". This vineyard was planted by Willi 30 years ago with special foresight for future generations.

The Merlot grows on a rich "loam island" on the Langenloiser Käferberg, which has quite permeable upper layers and a good proportion of stones. The vines are thus well supplied with a (generally slow) water intake. Here, the soil actually resembles that of the famous vineyards on the right bank of Bordeaux (Pomerol). The rows are oriented mainly towards the southeast.

Tasting Note:

Exuberant, intense nose dominated by the Cabernet Franc with notes of mocha and black olives. Hearty and robust, immediately unfolds with depth – a touch of volatility at the beginning. Equally youthful on the palate, with the Merlot expressing some wild berries; powerful - almost mighty; very individual; could lead this type of wine to a new dimension. Good length and future-oriented.

ORIGIN & VINIFICATION

Region: Niederösterreich
Soil Type: sand stone, loam
Elevation: 230 – 345 m
Slope Face: -
Harvest Date: 6th – 17th October 2015
Skin Contact: -
Ageing: small wooden casks
Bottling Date: May 2017

WINE DETAILS

Alcohol: 13,5 %vol.
Acidity: 5,5 g/l
Residual Sugar: dry
Serving Temperature: 15 – 18° C
Food Pairing: Pasta, barbecues in summer, beef, lamb, venison, Asian Dishes, stew, gratin
Bottled in: 75cl – 150cl