

QUINTESSENZ

CABERNET SAUVIGNON RISERVA DOC 2017

VARIETAL: Cabernet Sauvignon

AGE OF VINES: 16 – 26 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING:
2020 – 2028

YIELD: 50 hl / ha

TRELLISING SYSTEM:
Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.5 g/l

TA: 4.8 g/l

Contains sulphites

» The colour shimmers with passionate life, its impenetrable depths promising intrigue and mystery. Wine is like a good book, inspiring our existence with its enthralling narrative. «

VINTAGE

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

VINIFICATION

Fermentation in large wooden casks with extended maceration for 4 weeks, malo-lactic fermentation and 18 month ageing in barrique (50% new), light filtration and bottling.

VINEYARD

Gently sloping, south-east facing vineyard at 220 – 260 meters above sea level at St. Josef, very warm micro-climate, loamy, gravely weathered chalk.

TASTING NOTES

- deep cherry red
- cherry, raspberry, rose-hip tea overtones
- voluminous and velvety on the palate; long, smooth finish

RECOMMENDATION

This wine should be partnered with red meats, game or piquant cheeses.

AWARDS

ROBERT PARKER – 2015: 93 p., 2016: 93 p.

JAMES SUCKLING – 2015: 90 p., 2016: 92 p.

DOCTOR WINE – 2015: 95 p. - Faccino; 2016: 93 p.

GAMBERO ROSSO – 2015: 2 Bicchieri

BIBENDA – 2015: 4 Grappoli; 2016: 4 Grappoli

I VINI DI VERONELLI – 2015: 92 p., 2016: 92 p.

LUCA MARONI – 2015: 90 p., 2016: 94 p.

FALSTAFF – 2015: 92 p., 2016: 93 p.