

QUINTESSENZ

CABERNET SAUVIGNON RISERVA DOC 2016

VARIETAL: Cabernet Sauvignon

AGE OF VINES: 16 – 26 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING:
2019 – 2027

YIELD: 50 hl / ha

TRELLISING SYSTEM:
Wire-trained

ALCOHOL: 14.0 %

RESIDUAL SUGAR: 1.5 g/l

TA: 4.9 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

The 2016 vintage produced numerous surprises. The mild spring was succeeded by a frigid April that initially brought growth to a standstill. Constant hard work in the vineyard ensured that the situation was kept under control. A changeable start to the summer was followed by sunny days in late August and September. The grape harvest began in mid-September. The white wines are distinguished by a pleasant aroma supported by a well-structured acidity, while the red wines are marked by their powerful fragrance and matching.

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.

JAMES SUCKLING – 2015: 90 p.

DOCTOR WINE – 2015: 95 p. - Faccino;

GAMBERO ROSSO – 2008, 2010, 2011, 2012, 2013, 2015: 2 Bicchieri

BIBENDA – 2013, 2015: 4 Grappoli; 2012: 5 Grappoli

I VINI DI VERONELLI – 2012: 92 p.; 2013: 91 p.; 2015: 92 p.

LUCA MARONI – 2012, 2015: 90 p.

FALSTAFF – 2011: 91 p., 2012: 92 p.; 2013: 91 p., 2015: 92 p.

* till vintage 2013 Pfarrhof