

weninger



**Cabernet Sauvignon - Merlot 2016**



# weninger

|                              |   |
|------------------------------|---|
| <b>Variety</b>               | Cabernet Sauvignon / Merlot   |
| <b>Alcohol</b>               | 14%   |
| <b>Allergens</b>             | contains sulphites / vegan  |
| <b>Origin</b>                | Sopron  |
| <b>Climate</b>               | Pannonian   |
| <b>Age of vines</b>          | 20 years  |
| <b>Cultivation method</b>    | organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01 |
| <b>Clone &amp; rootstock</b> | diverse   |
| <b>Training system</b>       | Guyot   |
| <b>Density</b>               | 5500 vines / ha   |
| <b>Harvest</b>               | selective hand harvest / October 2016   |
| <b>Fermentation</b>          | spontaneous / 14 days of maceration   |
| <b>Ageing</b>                | 24 months in 500-liter-barrels / natural malolactic fermentation                      |
| <b>Acidity</b>               | 5,1 g/l   |
| <b>Sulphur total</b>         | 34 mg/l   |
| <b>Bottling</b>              | 4200 bottles / March 2019 / no filtration / own bottling plant                        |
| <b>Drinking temperature</b>  | 18-19°C   |

