

weninger



Régi iskola Cabernet Sauvignon

In terms of international varieties, we actually specialize in Cabernet Franc and Pinot Noir. Nevertheless, we still have a vineyard with Cabernet Sauvignon.

In 2021 we vinified these grapes relatively "old school" (hence the name "Régi iskola" - "old school" in Hungarian) - in used 500l barrels.

It looks very classic to us - a Cabernet that hasn't been over-extracted and doesn't show too much oak influence. Still typical Cabernet Sauvignon.



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Variety	Cabernet Sauvignon
Alcohol	13,5%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Age of vines	23 years
Altitude above sea level	184 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01
Clone & rootstock	diverse
Training system	Guyot
Density	5500 vines / ha
Crop	25 hl / ha
Harvest	selective hand harvest / October 2, 2021
Fermentation	spontaneous / 10 days of maceration
Ageing	14 months in used 500-liter-barrels / natural malolactic fermentation
Acidity	5.5 g/l
Residual sugar	0.7 g/l
Sulphur total	n.d.
Sulphur added	10 mg/l
Bottling	3800 bottles / January 2023 / no filtration / own bottling plant
Drinking temperature	17-18°C

