

Data sheet →

Ried Rosenberg 2009



Available in
375ml / 750ml / 1500ml
3L / 6L / 9L / 12L

SITE & SOIL Wild roses grow on the hillsides, giving their name to this site, surrounded by forest at an elevation of 250m. Here we cultivate 4.8 hectares of vineyard, which benefit from the cooler location. The subsoil is composed of sediments from the primordial sea, with clay, limestone & various types of sand, while the surface layer features a thick layer of Danube gravels, some 30–40 cm. The nature of the soil, of course, changes a bit up and down the slope. In the uppermost portion, Rosenberg is rather meagre and gravelly. There, we have planted Merlot & Blaufränkisch. Farther downhill, the soil becomes deeper with more clay, and Zweigelt gives best results.

GRAPE VARIETIES 40% Zweigelt, 40% Merlot, 20% Cabernet Sauvignon

VINTAGE 2009 A vintage of extremes – and with a sensational result. True, the volume is very small, but the quality of the 2009s is splendid. A major motion picture!

DESCRIPTION One of Carnuntum's great classics, a wine that represents its origins in an ideal manner; very tightly structured and concentrated on the palate, deep garnet with an intense aroma of dark berries, cassis, juniper and cloves. Marvellously elegant tannins and an endless finish.



94 Points



92 Points

- > **HARVEST** beginning to mid October hand-selected in multiple passes
- > **FERMENTATION** 14-20 days spontaneous fermentation on the skins at 30-32°C in wooden vats, followed by malolactic fermentation in barriques
- > **ÉLEVAGE** 18 months in French oak barriques
- > **ALCOHOL** 14.7% vol
- > **ACIDITY** 5.3 g/l
- > **RESIDUAL SUGAR** 1.0 g/l
- > **FOOD PAIRING** the wine for holiday feasting: wild game, steaks, stews of dark meat. Anything with concentration and power
- > **SERVING TEMPERATURE** 16-18°C
- > **MATURITY** 2013 - 2021