

Data sheet →

# Ried Rosenberg 2010



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** 60% Zweigelt, 40% Merlot

**VINTAGE 2010** Once more a very meagre harvest, although this time because of generally cool weather during the vegetation cycle. The wines are delicate, very elegant and refreshing, with a maturing potential of about ten years.

**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.

- > **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** 13.7% vol
- > **ACIDITY** 5.4 g/l
- > **RESIDUAL SUGAR** 1.5 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** 2012 - 2022



94 Points



4 Stars



91 Points



17 Points