

Data sheet →

# Rubin Carnuntum 2017



Available in  
750ml / 1.5L

**SITE & SOIL** the vineyards around the communities of Göttlesbrunn and Höflein provide the basis for this juicy red wine. The soft loess hillsides and the gravelly loam soils provide the ideal conditions for a fine but very substantial Zweigelt.

**GRAPE VARIETY** Zweigelt

**VINTAGE 2017** A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

**DESCRIPTION** a great popular favourite, and justifiably so. Seductive aromas of cherries and dark berries, soft and luxuriant on the palate, with a whiff of chocolate and a long finish.



3 Stars



91 Points



93 Points

> **HARVEST** late September to the beginning of October, harvested by hand

> **FERMENTATION** spontaneous fermentation on the skins at 30–32°C, followed by malolactic fermentation

> **ÉLEVAGE** in French oak barriques and large wooden casks

> **ALCOHOL** 13.3% vol

> **ACIDITY** 5.4 g/l

> **RESIDUAL SUGAR** 1.3 g/l

> **FOOD PAIRING** Marvellous with game dishes, or beef every way imaginable – boiled, grilled, sautéed, stewed or raw as carpaccio. Fresh parsley or coriander support the lively nature of the wine.

> **SERVING TEMPERATURE**  
16–18°C

> **MATURITY**  
2018 - 2025