

Data Sheet →

Redmont 2016



SITE & SOIL The name «Redmont» is a sort of a synonym for the south-facing slopes with the typical red gravel topsoils. These meagre soils yield wines of great structure, fine aromas and great cellaring potential.

GRAPE VARIETIES 55% Zweigelt, 25% Blaufränkisch, 20% Merlot

VINTAGE 2016 After the dry year preceding, our vines certainly enjoyed the generous rainfall. The wines are very relaxed and balanced, with moderate degrees of alcohol, pithy tannins and refreshing acidity. The ideal drinking window will be between five and fifteen years.

DESCRIPTION WITH THIS WINE one is even allowed to use a common German-German adjective meaning 'yummy' that normally gets one laughed-at in Austria. The dark-fruit aromaticity and the wonderful core of sweet fruit make this wine simply irresistible.

> **HARVEST** late September to the middle of October, harvested by hand in multiple passes

> **FERMENTATION** 14-21 days spontaneous fermentation on the skins at 30–32°C, followed by malolactic fermentation

> **ÉLEVAGE** 18 months in French oak barriques

> **ALCOHOL** 13.9 % vol

> **ACIDITY** 5.3 g/l

> **RESIDUAL SUGAR** 0.9 g/l

> **FOOD PAIRING** This wine pairs marvellously with game and dark meat dishes with powerful sauces. Its favourite date is lamb with rosemary.

> **SERVING TEMPERATURE** 16-18°C

> **MATURITY** 2018 - 2026



91 Points



3 Points

Available in
375ml / 750ml
1.5L / 3L