

Data sheet →

# Rubin Carnuntum 2018



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 2018** One of the earliest harvests of all time. Superb vintage with a very hot and dry summer. High quality of healthy grapes. The wines are rich in content and typically characteristics of the grape variety. A great year!

**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.



91 Points



92+ Points

- > **HARVEST** beginning to mid of September, 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** 13.4% vol
- > **ACIDITY** 5.3 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** 2019 - 2026