

Data Sheet →

Redmont 2017



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

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.



92 Points



94 Points

> **HARVEST** beginning to middle of September, 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** 14.1 % vol

> **ACIDITY** 5.3 g/l

> **RESIDUAL SUGAR** 1.2 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**
2019 - 2027

Available in
750ml / 1.5L / 3L