

Data sheet →

Rubin Carnuntum 2019



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 2019 A wonderful vintage. We expect that along with satisfying ripeness & full body, the wines will also show finesse & remarkable freshness. Substantial depth of fruit, plus a wonderfully firm acid backbone – wines with balance!

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.



16 Points

- > **HARVEST** beginning mid to end 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** 13.3% vol
- > **ACIDITY** 5.3 g/l
- > **RESIDUAL SUGAR** 1.2 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** 2020 - 2027