

Data sheet →

# Rubin Carnuntum 2020



Available in  
750ml / 1.5L

**SITE & SOIL** the vineyards around the communities of Göttesbrunn 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 2020** An outstanding vintage with a slightly later start to the harvest than in previous years. Warm days & cool nights. We harvested totally healthy grapes, and were spared any disease. Wines with pure varietal character & attractive body, with plenty of finesse & freshness await. 2020 is a vintage to look out for!

**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.

> **HARVEST** 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** 13.2% 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**  
2021 - 2028