

Data Sheet →

Redmont 2019



Available in
750ml / 1.5L / 3L

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, 20% Blaufränkisch, 25% Merlot

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 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.



16.5 Points



4 Stars

> **HARVEST** mid to end 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** 5.4 g/l

> **RESIDUAL SUGAR** 1.0 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**
2021 - 2029

