

Data sheet →

Rubin Carnuntum 2021



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 2021 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

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.



94 points

- > **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** 13.1% 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** 2022 - 2029