

Data sheet →

Rubin Carnuntum 2022



Available in
750ml

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 2022 A promising, exciting vintage. The weather pattern was challenging for various reasons. In spring, cool and warm phases alternated, and overall it was very dry. In the vineyard, a very precise way of working was required. However, the expectation of the wines is very high - we had perfect, ripe grape material - and were spared from any diseases. Especially with the red wines, we are looking forward to an outstanding vintage: ripe, small berries with incredible concentration. For the white wines, we can expect elegance and wonderful balance. Be excited!

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% vol

> **ACIDITY** 5.4 g/l

> **RESIDUAL SUGAR** 1.1 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**
2023 - 2030