

Markowitsch

ÖSTERREICH – AUSTRIA

Rubin Carnuntum 2024

Datasheet >



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 2024 A promising, exciting vintage in Carnuntum. We were provided with sufficient rainfall in the spring. The water reserves were particularly important for the start of ripening. We had a warm start to spring, which resulted in early bud break, which then progressed quickly due to the hot summer, meaning that vegetation progressed rapidly. 2024 was a very early harvest, which was low in terms of quantity, but we are looking forward to the highest qualities with incredible concentration and finesse.

DESCRIPTON 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 13.0%vol

> ACIDITY 5.4 g/l

> RESIDUALSUGAR 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 2025 - 2033



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