



Rotspon Reserve 2016

Langenlois

The Reserve offers a potpourri of aromas that are just as versatile as the grape varieties from which this red wine is blended. Vanilla, meaty aromas, damson plum, pepper, violets, and mint are all highly individual components that unite to make a harmonious whole. The palate is equally commanding. Crisp acidity and compact tannins comprise a corset that lends structure and allows the immense concentration to remain appetizingly vibrant. The body is compact and concentrated and the journey towards drinking peak will be a long pleasant one.

Background

This is one of the flagships of our fleet of red wines. It is fuelled by 85% Zweigelt that is neither miserly with fruit nor pepper. Completing the blend is Cabernet Sauvignon, which is responsible for structure and depth of aroma, and Merlot, which takes the juicy-fleshy role. The grape varieties are just one side of the coin. The other side of the coin is terroir- chalk-free primary rock and exposed sites. This mounts the stage impressively and delivers proof that it is possible to produce great red wines in Kamptal. We claim. There was sufficient power and concentration in this wine for it to feel comfortable in 300-litre Allier oak barrels for 15 months. The fermentation commenced spontaneously in wooden fermentation vats and continued for 14 days at 28°C (82°F).

J FACTS

Grape variety: 85% Zweigelt,
10% Cabernet Sauvignon, 5% Merlot
Origin: Lower Austria . ORGANIC
Soil: Langenloiser loess and primary rock
ABV: 13,5 %
Ac: 5,7‰
RS: 1,0g/l
Ageing potential: 2030

