

Weingut
JURTSCHITSCH
Langenlois



Rotspion Reserve 2018

Only the very best grapes are selected for this elegant red wine. The cuvée of Zweigelt (80 %), Cabernet Sauvignon (10 %) and Merlot (10 %) shows aromas of dark wild berries combined with silky tannins. A substantial wine with very good ageing potential.

Making of the wine

The fully ripe grapes were selectively harvested by hand and fermented in wooden fermentation vats for about fourteen days. During this process, the must was poured over the mash daily to obtain an optimum of fruit, color and fine tannin. After alcoholic fermentation and malolactic fermentation, this cuvée was aged for 15 months in used and new 300-liter barrique barrels in the ideal environment of the 700-year-old natural cellar at a constant temperature of around 11 °C (51.8 °F). Before bottling, the assemblage took place in large neutral oak barrels.

Recommendation

Harmonizes perfectly with savory game dishes, steak or roast beef.

J FACTS

Varieties: 80 % Zweigelt, 10 % Cabernet Sauvignon, 10 % Merlot

Hand picked grapes from organic farming

Soils: primary rock and loess

ABV: 13.5 % vol.

Ac: 5.5 ‰

Rs: 1.0 g/l

Ageing potential: 2031

