

Weingut
JURTSCHITSCH
Langenlois



Cabernet Sauvignon Reserve 2019

The wine has a deep dark color with delicate purple ruby edge, fruity charm with intense fragrance, sweet and soft on the palate, equipped with delicate, velvety tannins.

The Terroir

This south-facing vineyard is particularly rich in nutrients and has a thick humus layer of up to 80 cm, with medium-heavy loess underneath. This deep soil allows the vines to take its roots particularly deep, which means that they can survive long periods of drought without damage. The grapes absorb the minerals of the terroir and produce wines with a high concentration of aromas.

Making of the wine

Only the best grapes of Cabernet Sauvignon were selectively harvested, destemmed, and fermented at 25-28 °C in special red wine fermentation racks for 10-12 days. After malolactic fermentation, the wine, which was depressurized during pressing, matures for 15 months in new 300-liter Allier wooden barrels in the ideal environment of the 700-year-old natural cellar at a constant temperature of 11 °C. Before bottling, an assemblage takes place in large oak barrels.

Recommendation

Suits well with a cigarre.

J FACTS

Grape variety: Cabernet Sauvignon
Soil: south facing exposition, mighty humus layers over loess
ABV: 13,5 %Vol.
Ac: 5,3 ‰
RS: 1,0 g/l
Ageing potential: 2032

