

3-5-8 PREMIUM 2018

SALZL
SEEWINKELHOF



GRAPE VARIETIES

Cabernet Sauvignon, Merlot



AGING

24 months in small oak barrels
(100% new wood)



SERVING TEMPERATURE

16 – 18 °C



READINESS TO DRINK

2021 – 2030, under ideal storage conditions



FOOD PAIRING

Intense meat and game dishes, aromatic
cheese varieties



GLASS RECOMMENDATION

Bordeaux glass



93+
A LA CARTE

93
FALSTAFF

92
TASTED
BY ANDREAS
LARSSON

ALCOHOL CONTENT

14 % vol.

ACIDITY

4,9 g/l

RESIDUAL SUGAR

1.3 g/l

QUALITY LEVEL

Quality wine, dry

SOIL

Sandy soil as well as black earth consisting of
clayey silt with a high amount of gravel

YIELD PER HECTARE

25 hl

VINIFICATION

Traditional mash fermentation in steel tanks at
30 °C, 20 days of maceration, followed by
malolactic fermentation

ALLERGENS

Contains sulfites

BOTTLING

August 2020

TASTING NOTES

Deep dark color with an opaque core, delicately
fading to violet at the rim. Opulent, ripe berry
fruit on the nose, dark chocolate, finely backed
smoky and spicy notes, some licorice, black cher-
ries, a hint of figs, orange zest and St. John's
wort. Beautifully dense and complex on the pala-
te, wonderfully ripe fruit bouquet, extract sweet-
ness, juicy tannins, full-bodied yet well-balanced,
berry confit, reminiscent of roasted plums, cho-
colate in the aftertaste with hints of fine nougat
with a pleasantly roasted finish and plenty of fru-
ity mellowness. A very big wine, enticing to drink
with great length and a lot of aging potential.

WEINGUT SALZL SEEWINKELHOF

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