

CUVÉE CLASSIC ROT 2020

SALZL
SEEWINKELHOF



GRAPE VARIETIES

Zweigelt, Merlot, Cabernet Sauvignon,
Blaufränkisch



AGING

In steel tanks, partly in small oak barrels
(used for the fourth time)



SERVING TEMPERATURE

16 – 18 °C



READINESS TO DRINK

2021 – 2028, under ideal storage conditions



FOOD PAIRING

Feathered game, lamb



GLASS RECOMMENDATION

Narrow red wine glass



ALCOHOL CONTENT

13.5 % vol.

ACIDITY

5,1 g/l

RESIDUAL SUGAR

2,0 g/l

QUALITY LEVEL

Quality wine, dry

SOIL

Brown earth soil consisting of sandy clay with a
high amount

YIELD PER HECTARE

45 hl

VINIFICATION

Traditional mash fermentation in steel tanks at
30 °C, 14 days of maceration, followed by
malolactic fermentation

ALLERGENS

Contains sulfites

BOTTLING

August 2021

TASTING NOTES

Deep dark ruby garnet with an almost black core
and violet reflections. Pleasant fruity and spicy
herbal nose of dark forest fruits, juicy plums, ripe
heart cherries, some currants, black olives, tea
leaves and fresh mineral notes. Powerful fruit
enjoyment from the first sip, dense, juicy, velvety
tannins, juicy mellowness, pleasant acid struc-
ture, a lot of ripe berry fruit, roasted sour cher-
ries, pleasant herbal spiciness in the background,
gingerbread, orange confit, fresh herb bunches,
licorice, olives, black tea, delightful undertone of
extract sweetness, fresh, light and salty minerali-
ty, soft, dense, elegant with a great fruit balance
and weighty on the palate. A wonderful blend
with an enticing, multi-layered drinking flow that
is the ideal food companion to any dish.

WEINGUT SALZL SEEWINKELHOF

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