

CABERNET SAUVIGNON RESERVE 2018

SALZL
SEEWINKELHOF



GRAPE VARIETIES

100 % Cabernet Sauvignon



AGING

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



SERVING TEMPERATURE

16 – 18 °C



READINESS TO DRINK

2022 – 2030, under ideal storage conditions



FOOD PAIRING

Beef, light game dishes (for example
young game)



GLASS RECOMMENDATION

Bordeaux glass



91
FALSTAFF

ALCOHOL CONTENT

14 % vol.

ACIDITY

5.1 g/l

RESIDUAL SUGAR

1.4 g/l

QUALITY LEVEL

Quality wine, dry

SOIL

Sandy soil

YIELD PER HECTARE

35 hl

VINIFICATION

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

ALLERGENS

Contains sulfites

BOTTLING

March 2021

TASTING NOTES

Deep dark ruby garnet, opaque core, violet reflections. Dark wild berry confit, delicate precious-wood spiciness, fine cassis nuances, some dark chocolate, pleasantly spicy and finely vegetal, red pepper, sweetcorn and tomato leaves. Deliciously juicy and full-bodied on the palate, pronounced and well-integrated tannins, salty mineral freshness, raspberries and currants, firm structure, elegant, delicate hints of coconut, peppers, black berry fruit in the aftertaste, fresh black sour cherries and cocoa, delicate nougat touch, herbs and delicate roasted aromas in the wonderfully long-lasting finish. A worthy representative of this wonderful grape variety with extreme potential.

WEINGUT SALZL SEEWINKELHOF

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