

Cabernet Merlot PREMIUM 2007

Variety:	70 % Cabernet Sauvignon, 30 % Merlot
Growing Region	Thermal Region, Lower Austria
Age of the vines::	23 years
Vineyard Parcel:	Paitzbreite
Yield:	30 - 35 hl
Soil type:	Brown soil on shell-limestone
Soil cultivation:	Permanent green cover every second row
Training form:	Medium-height wire frame cultivation
Harvest:	Hand-picked
Must reading:	21 KMW
Fermentaion:	19 days in a steel tank
Malolactic:	In barriques
Maturation:	18 months new barrels
Alcohol:	13.5 Vol. %
Acidity:	5.4 g/l
Residual sugar:	1,9 g/l
Drinking temperature:	18 ° C (64.4 ° F)
Optimal drinking period:	From 2011 (peak potential)
Overall impression:	Deep ruby red with a bright violet rim; bouquet includes a bit of garri- gue, dark berry, subtle tannins, and a hint of bitter chocolate; unfurls gently in the nose. A good dinner companion; keeps for years
Culinary Tip:	Ideally suited for seared steak and ribs, roast beef, and piquant chee- ses.
Christian Fischer says:	An unbeatable combination: spicy Cabernet Sauvignon and fruity Merlot!