

## Gradenthal PREMIUM 2007

|                                 |  |
|---------------------------------|--|
| <b>Variety:</b>                 | Zweigelt Cuvée (85 % Zweigelt, 10 % Cabernet Sauvignon, 5 % Merlot)  |
| <b>Growing Region</b>           | Thermal Region, Lower Austria  |
| <b>Age of the vines::</b>       | 21 - 30 years  |
| <b>Vineyard Parcel:</b>         | Gradenthal   |
| <b>Yield:</b>                   | 35 - 40 hl   |
| <b>Soil type:</b>               | Brown soil with a high proportion of shell-limestone   |
| <b>Soil cultivation:</b>        | Permanent green cover every second row   |
| <b>Training form:</b>           | Medium-height wire frame cultivation   |
| <b>Harvest:</b>                 | Hand-picked  |
| <b>Must reading:</b>            | 20.5 KMW   |
| <b>Fermentation:</b>            | 18 days in a steel tank  |
| <b>Malolactic:</b>              | In barriques   |
| <b>Maturation:</b>              | 16 months in barriques (30 % new wood)   |
| <b>Alcohol:</b>                 | 13.5 Vol. %  |
| <b>Acidity:</b>                 | 5.1 g/l  |
| <b>Residual sugar:</b>          | 0.9 g/l  |
| <b>Drinking temperature:</b>    | 17 ° C (62.6 ° F)  |
| <b>Optimal drinking period:</b> | From 2011 (peak potential)   |
| <b>Overall impression:</b>      | Deep ruby red; intense bouquet of sour cherries, dense and compact mouthfeel; long caressing finish  |
| <b>Culinary Tip:</b>            | Gradenthal with game: a superb accompaniment to venison, wild boar, pheasant. Fantastic with lamb chops.   |
| <b>Christian Fischer says:</b>  | Every year we produce our Gradenthal PREMIUM from the very best Zweigelt grapes out of our Gradenthal parcel. This, along with our Zweigelt Fasangarten, is the most popular wine from our estate. |