

CABERNET FRANC PREMIUM 2017

SALZL
SEEWINKELHOF



GRAPE VARIETIES

100 % Cabernet Franc



AGING

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



SERVING

16 – 18 °C



READINESS TO DRINK

2020 – 2036, under ideal storage conditions



FOOD PAIRING

Roasted poultry, fried fish (for example tuna steak), game, grilled or fried meat, hard cheese, ripened cheese



GLASS RECOMMENDATION

Bordeaux glass



92

FALSTAFF

GOLD

BURGENLÄNDISCHE
WEINPRÄMIERUNG

ALCOHOL CONTENT

14 % vol.

ACIDITY

5.0 g/l

RESIDUAL SUGAR

1.2 g/l

QUALITY LEVEL

Quality wine, dry

VINEYARDS

Römerstein

SOIL

Parachernozem consisting of clayey sand with a high amount of gravel

YIELD PER HECTARE

25 hl

VINIFICATION

Traditional mash fermentation in steel tanks at 30 °C, 18 days of maceration, followed by malolactic fermentation

ALLERGENS

Contains sulfites

BOTTLING

August 2019

TASTING NOTES

Strong, radiant ruby garnet, opaque core, delicately fading to violet at the rim. Ripe bouquet, nuances of dried plums, dark berry fruit delicately underlaid by balsamic herbs, black cherry confit, fine spicy “steppe” flavor, chocolate touch, juniper, fresh salty minerality, cedars, hints of coconut and tobacco notes. Opulent on the palate, intoxicating extract sweetness, malty, juicy, dark berries, firm tannins, mineral aromas linger on the palate, fascinating multi-layered bouquet, dense, elegant, ripe heart cherry, nougat, balanced, delicate spiciness and roasted notes in the finish, blackberries in the aftertaste. A big and wonderfully typical Cabernet Franc with a long life and early charm at the same time.

WEINGUT SALZL SEEWINKELHOF

Zwischen den Reben 1 | A-7142 Illmitz | T. +43 2175 243 42 | F. 243 42 4 | weingut@salzl.at | www.salzl.at

