

# GRANDE CUVÉE 2017

**SALZL**  
SEEWINKELHOF



#### GRAPE VARIETIES

Zweigelt, Cabernet Sauvignon,  
Merlot, Blaufränkisch



#### AGING

12 months in small oak barrels



#### SERVING

16 – 18 °C



#### READINESS TO DRINK

2020 – 2027, under ideal storage conditions



#### FOOD PAIRING

Stewed dishes with dark sauces, beef



#### GLASS RECOMMENDATION

Bordeaux glass



90  
FALSTAFF

#### ALCOHOL CONTENT

14 % vol.

#### ACIDITY

5.2 g/l

#### RESIDUAL SUGAR

2.8 g/l

#### QUALITY LEVEL

Quality wine, dry

#### VINEYARDS

Lüss, Römerstein, Sandriegel

#### SOIL

Chernozem similar to loess consisting of sandy clay with a high amount of gravel, parachernozem consisting of clayey sand with a high amount of gravel, sandy soil

#### YIELD PER HECTARE

40 hl

#### VINIFICATION

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

#### ALLERGENS

Contains sulfites

#### BOTTLING

December 2018

#### TASTING NOTES

Deep dark, opaque core, slightly lighter at the rim. Intense fruit nose, black cherry fruit, cassis, blueberries, chocolate and cocoa, herbal spiciness, fine orange zest, rum and coconut with delicate roasted aromas. Wonderful berry fruit concentration on the palate, balanced texture, full-bodied, rounded and juicy, plum and herbal spiciness, smooth tannins, espresso and vanilla, juicy ripe wild cherry, blackcurrant, mineral notes, some nougat and fine precious-wood spiciness in the finish, delicate notes of extract sweetness. Has many resources and is versatile – whether on its own or as a food companion – always the right choice.

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

