

# RUBIN CARNUNTUM 2015



## SITE

Austria  
Carnuntum  
Stixneusiedl  
Labrinzen  
Lange Weingärten  
Hausweingärten  
Sperlern

## SOIL

calcareus chernozem  
loess  
loam

## VINES

7 – 23 years  
100% Zweigelt  
planting density 5.500  
vines/ha

## YIELD

6.500 kg/ha

## POTENTIAL

2017 - 2022

## ANALYSIS

alcohol – 13,5 % vol  
acidity – 5,1 g/l  
residual sugar – 1,0 g/l

## ORGANIC

## PROCESSING

The Zweigelt grapes for the Rubin Carnuntum are picked by hand. Afterwards they are destemmed and fermented in stainless steel tanks. After a maceration period of 8 – 10 days they are pressed gently. The maturation in stainless steel tanks and 30 % in small oak barrels lasts for 10 months. No cultivated yeasts, bacteria or fining agents are employed. Bottled in May 2017. Screw cap.

## WINE DESCRIPTION

Characterised by dark deep ruby garnet colour with opaque centre as well as by decent brighter rim and violet reflexes. Dark wild berry jam, ripe heart cherry and hints of dark chocolate comprise a seductive bouquet. Blackberry and discreet herbal spice join the other aromas on the palate and are elegantly highlighted by succulent acidity. The tannin is perfectly integrated and carried by lively spiciness. The finish cumulates in blackberry, dark chocolate and delicate tobacco spice.

## BEST FOR

Fits perfectly with BBQ, steaks or game.

Drinking temperature 14 – 16 °C.

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