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Cabernet Sauvignon Reserve 2021

Country of origin: Austria
Growing area: Niederösterreich
Village: Fels am Wagram



SUSTAINABLE
AUSTRIA



Appellation: Major parcel is situated at Brunenthal, smaller ones at lower altitude on first terraces of Kogel site.

Type of soil: Deep Loess soil at Brunenthal, gravel and conglomerates at Kogel.

Viticulture: Our goal is sustainable viticulture! We do not use herbicides for 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir, we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: Destemmed grapes are fermented on 32°C with a selection of own yeast for 10-12 days, skin contact approximately another two weeks. No pressing, only free running wine is racked into French barriques (about 50% new) where second fermentation (malolactic) is done. Maturation for 18 months without any filtration, clearing only through gravity.

Analysis: Alcohol 13.5% vol. res. sugar 1.0 g/l acidity 5.9 g/l

Tasting notes: Nose marked by spice and minerals: coffee, brick and graphite, chocolaty background; dark berries (blackcurrants) on the palate, ripe capsicum and cocoa, a feeling of terroir emerges. Persistent finish with tannins in the background.

Aging potential: Will improve with some bottle maturation, best between 4-8 years.